



AVAILABLE FORMATS:  
0.75 l - 1.5 l.

## Cuvée Aurora *Extra Brut*

Alta Langa DOCG

2016

### VARIETIES

Pinot Nero, Chardonnay

### DESCRIPTION

Banfi was among the seven historic houses that, claiming the Piedmont roots of traditional Italian sparkling wine, in 1990 gave the go-to project *Spumante Metodo Classico in Piedmont*. In 2008 was finally obtained the *Alta Langa DOCG* appellation.

2016 has been a balanced year overall. The particularly mild winter led to an early budding, well balanced by a subsequent slowing of the vegetative activity due to a fresher spring than usual. These conditions, together with the scarce presence of rain in the first half of September, meant that the quality of the grapes was exceptional.

Straw yellow color, fine and very persistent perlage. Intense and fragrant bouquet, characterized by hints of citrus peel, yeast and vanilla. In the mouth it expresses all its elegance and harmony that ends up in a fresh and savory finish on the palate.

Ideal as an aperitif; perfect with oysters, raw and cooked seafood and shellfish.

### TECHNICAL NOTES



*Soil:* marly-calcareous soil with a small percentage of clay.



*Trellising System:* Guyot  
*Vine Density:* 4000 vines/ha.  
*Hectar Yeald:* 110 q/ha.



*Fermentation* :the first in temperature-controlled (17°C) stainless-steel tanks; the second in bottle according to the Classic Method with residence on the lees for 30 months



*Alcohol:* 12,5%



*Suggested serving temperature:* 8-10°C



*First vintage produced:* 1997