



Cuvée Aurora *Extra Brut*

Alta Langa DOCC

2017

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 DOCC* appellation.

2017 vintage has been characterized by a mild winter, with low rainfall and a hot spring favored an early blossoming. Frost damage occurred at the end of April, followed by a dry summer and high temperatures that anticipated the ripening of the grapes and the harvest time. However the result was a very good quality

Colour straw yellow, fine and very persistent perlage. Intense and fragrant bouquet, with hints of candied citrus peel, acacia honey and toasted hazelnut. In the mouth, it expresses all its elegance and minerality, closing with a fresh and savoury finish.

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: 13%



Suggested serving temperature: 8-10°C



First vintage produced: 1997

AVAILABLE FORMATS:
0.75 l - 1.5 l.