



AVAILABLE FORMATS:  
0.75 l - 1.5 l.

## Cuvée Aurora *Extra Brut*

Alta Langa DOCC

2019

### 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.

The growing season of the 2019 was marked by a mild winter that anticipated the vegetative awakening. After a spring with lower temperatures, the excellent summer weather conditions led to a good quality of the grapes.

Colour straw yellow, fine and persistent perlage. Intense and fragrant bouquet, with hints of candied citron, toasted hazelnut and aromatic herbs. 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 (13-14°C) stainless-steel tanks; the second in bottle according to the Classic Method with residence on the lees for 30 months



*Alcohol:* 12%



*Suggested serving temperature:* 8-10°C



*First vintage prduced:* 1997