



Cuvée Aurora *Extra Brut*

Alta Langa DOCG

2020

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.

Winter, with above-average temperatures and high rainfall, has led to early sprouting. In early spring, heavy rains restored the soil's water content. From April to June the temperature has been maintained at high levels inducing a good fruit set and a good flowering. The latter took place ahead of average and was completed by the end of May. This advance of the phenological phases lasted until the harvest which began in mid-August, about a week earlier than in 2019. The sunny climate and the significant temperature changes (around 15-18°C) from mid-August to late September have allowed a high accumulation of sugars and aromatic substances in the grapes. The 2020 harvest is therefore excellent.

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

AVAILABLE FORMATS:
0.75 l - 1.5 l