



Cuvée Aurora Rosé *Extra Brut*

Alta Langa DOCG

2020

VARIETIES

Pinot Nero

DESCRIPTION

Banfi was among the seven historic wineries that, claiming the Piedmontese roots of the Italian sparkling wine tradition, initiated the Classic Method Sparkling Wine Project in Piedmont in 1990. In 2008, they finally obtained the Alta Langa DOCG appellation.

The winter, characterized by above-average temperatures and avid rainfall, resulted in early budding. In early spring, copious rains restored the water content of the soils. From April to June, the temperature remained at high levels inducing good fruit set and flowering. The latter occurred earlier than average concluding by the end of May. This anticipation of phenological stages continued until the harvest, which began in mid-August, about a week earlier than in 2019. The sunny weather and considerable temperature ranges (around 15-18°C) from mid-August to the end of September allowed a high accumulation of sugars and aromatic substances in the grapes. The 2020 vintage is therefore excellent.

Soft pink color with fine and very persistent perlage. Intense bouquet of enveloping elegance, with hints reminiscent of tangerine peel, rose and vanilla. Savory notes are balanced by the right acidic freshness to give overall a wine of rare gustatory harmony.

Wine ideal for aperitifs; perfect with white meats and fish dishes.

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%



Suggested serving temperature: 10-12°C



First vintage produced: 2005

AVAILABLE FORMATS:
0,75 l - 1,5 l.