

Cuvée Aurora Blanc de Noirs

Pas dosé

Alta Langa DOCG

2017

VARIETIES

100% Pinot Noir from selected high Piedmontese hills above 250 meters.

DESCRIPTION

The Cuvée Aurora Alta Langa Banfi project started in the early '90s, to create our best interpretation of Metodo Classico "d'Excellence and par Excellence" in Piedmont.

Cuvée Aurora Alta Langa Blanc de Noirs, a niche production in numbered bottles, is the result of our sparkling Pinot Noir winemaking experience, completes our Alta Langa line up to now consisting of the historic Cuvée Aurora Extra Brut, Cuvée Aurora Extra Brut Rosé and from the Cuvée Aurora 100 Mesi Riserva pas dosé.

The 2017 vintage was characterized by a mild winter, with little rainfall and a rather warm spring that favored an early budding. The frost damage at the end of April was followed by a parched summer with high temperatures that brought the grapes to ripening and harvesting. The result was of a very good quality.

Brilliant yellow colour, very fine and persistent perlage. A floral bouquet evolves into more complex notes reminiscent of toasted hazelnuts and aromatic herbs. The mouth has an excellent structure, well balanced by good acidity. Creamy, fresh and pleasant 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 60 months



Alcohol: 13%



Suggested serving temperature: 8-10°C



First vintage produced: 2016



AVAILABLE FORMATS:
0,75