



Cuvée Aurora *Extra Brut*

Alta Langa DOCG

2006

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.

Regular spring with a summer with temperatures below the seasonal average. From mid-August to mid-September there was a sudden rise in temperatures with excellent temperature variations between day and night. The last decade of September and the first of October were characterized by an alternation of rainy days to sunny days, but the strategies of cultivation of the vineyard adopted during the year, together with the scrupulous selection of grapes and the technology available in the winery, have allowed to obtain a product of excellent quality even with the later varieties.

Straw yellow color, fine and very persistent perlage. Intense and fragrant bouquet, characterized by hints of citrus peel, yeast and vanilla. In the mouth it expresses all its elegance and harmony that ends up in a fresh and savory finish on the palate.

Ideal as an aperitif; perfect with oysters, raw and cooked seafood and shellfish.

TECHNICAL NOTES



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 42-48 months



Alcohol: 12,5%



Suggested serving temperature: 8-10°C

First vintage produced: 1997

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