



## Cuvée Aurora *Extra Brut*

Alta Langa DOCG

2012

### 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.

After a low winter of rainfall, heavy snowfall in February was crucial for the restoration of groundwater. Months of low rainfall and rather high temperatures followed. The harvest has been harvested 15 days earlier than usual (this is now becoming the norm). Some areas have experienced mild water stress. The rain that finally fell at the beginning of September has greatly improved the quality of the grapes, especially the red ones with a later ripening (Barbera, Albarossa, Nebbiolo)

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.