



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

## Cuvée Aurora *Extra Brut*

Alta Langa DOCG

2007

### 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.

The climatic situation in the winter and spring periods has been able to enjoy temperatures above the averages of the period and, thanks also to the scarcity of rains, the vine has had a vegetative advance that has continued until the harvest, started 15 days earlier than last year. The rains of June and end of August have brought the grapes to a perfect ripening, creating the qualitative conditions for obtaining great wines.

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