



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

## Cuvée Aurora *Extra Brut*

Alta Langa DOCG

2008

### 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.

Rainy spring with normal temperatures. After a regular sprouting, the abundant rains of the month of May and the first decade of June have disturbed the fruit set causing the formation of clusters rather sparse, especially for varieties such as Barbera and Moscato. In addition, the continuous climatic changes and the high humidity have created ideal conditions for the spread of the main ampelopathies forcing the winegrowers to a very accurate anticrittogamic fight. The temperatures have then definitely increased in August allowing the vine to recover ground on the accumulation of sugars and thanks also to the excellent temperature changes between day and night, the final quality of the grapes was very good.

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