



Cuvée Aurora *Extra Brut*

Alta Langa DOCG

2010

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 winter of heavy snowfall, spring followed with normal rainfall. The sprouting was regular, but the high temperatures recorded in the second decade of May have accelerated the vegetative development thus reaching a flowering and fruit set earlier than normal. This advance has been maintained until the harvest. The rains of June and 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

AVAILABLE FORMATS:
0.75 l - 1.5 l.