



AVAILABLE FORMATS:
0.75 l - 1.5 l

Cuvée Aurora Rosé *Extra Brut*

Alta Langa DOCG

2021

VARIETIES

Pinot Nero

DESCRIPTION

Banfi was among the seven historic wineries that, claiming the Piedmontese roots of the Italian sparkling wine tradition, initiated the Classic Method Sparkling Wine Project in Piedmont in 1990. In 2008, they finally obtained the Alta langa DOCG appellation.

The winter was characterized by mild temperatures and average precipitation, which led to the onset of vegetative growth around mid-April. Blooming began in the first week of June, with a delay of about one week compared to last year due to the low temperatures recorded in April and May. The rise in temperatures and the lack of rainfall during June and July caused slight water stress, though only in certain vineyards. The harvest of Pinot Noir grapes began in the third week of August, with ripening generally delayed by about 6 to 7 days compared to the previous year. The sunny weather, accompanied by significant temperature fluctuations (as much as 13–15°C), allowed the grapes to reach perfect ripeness, both in terms of aroma and polyphenol content. The 2021 harvest thus proved to be excellent; quantitatively, there was a decrease of about 5% compared to 2020.

Soft pink color with fine and very persistent perlage. Intense bouquet of enveloping elegance, with hints reminiscent of tangerine peel, rose, raspberry and vanilla. Savory notes are balanced by the right acidic freshness to give overall a wine of rare gustatory harmony.

Wine ideal for aperitifs; perfect with white meats and fish dishes.

TECHNICAL NOTES



Soil: marly-calcareous soil with a small percentage of clay.



Trellising System: Guyot
Vine Density: 4000 vines/ha.
Hectar Yeald: 110 q/ha.



Fermentation :the first in temperature-controlled (16-17°C) stainless-steel tanks; the second in bottle according to the Classic Method with residence on the lees for 30 months



Alcohol: 12%



Suggested serving temperature: 8-10°C



First vintage prduced: 2005