

Cuvée Aurora Blanc de Blancs

Pas dosé

Alta Langa DOCG

2019

VARIETIES

100% 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 2019 season was characterized by a mild winter that brought forward the start of the growing season. After a spring with lower than average temperatures, excellent summer weather conditions led to good grape quality. Overall, the 2019 wine production was estimated to be of an excellent standard, with several peaks of excellence.

Straw yellow in colour, with a fine and persistent perlage. The bouquet is complex and constantly evolving: white peach and candied citrus peel blend with delicate hints of pastry cream and vanilla, unfolding on the finish into delicate balsamic and aromatic herb notes. On the palate it reveals elegance and minerality, refined and perfectly balanced, with a fresh, savory finish that enhances its purity and finesse.

Ideal as an aperitif, perfect with oysters, raw and cooked seafood and shellfish.

TECHNICAL NOTES



Soil: calcareous-clay soil with tuffaceous marl



Trellising System: low espalier with Guyot pruning
Vine Density: not less than 4000 cp/ha.
Hectar Yeald: 110 q/ha.



Fermentation: the first at a controlled temperature (16°/17°C) in steel vats, the second in bottles at a controlled temperature (13°/14°C) for 30/40 days with 60 months on the lees.



Alcohol: 12,10%



Suggested serving temperature: 8-10°C



First vintage produced: 2019



FORMATI DISPONIBILI:
0,75 l