BANFI Piemonte

Cuvée Aurora *Extra Brut*

Alta Langa DOCG

2021

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 winter was characterized by mild temperatures and average rainfall, which led to budbreak around mid-April. Flowering began in the first week of June; the delay of about one week compared to last year was due to the low temperatures recorded in April and May. The rise in temperatures and the lack of rainfall in June and July caused slight water stress, though only in some vineyards.
The harvest of Pinot Noir and Chardonnay grapes began in the third week of August, and overall, a delay in ripening of about 6–7 days compared to the previous year was observed. The sunny weather, combined with significant diurnal temperature variations (up to 13–15°C), led the grapes to perfect ripeness both in terms of aromatic expression and polyphenolic maturity. The 2021 harvest therefore proved to be excellent; quantitatively, there was a decrease of about 5% compared to 2020.

Straw yellow in color, with a fine and persistent perlage. Intense and fragrant bouquet, with floral notes, toasted hazelnut, and bread crust aromas. On the palate, it expresses great elegance and savoriness. Remarkable persistence of flavors.

An ideal wine for aperitif; perfect with oysters, raw and cooked seafood, and shellfish.

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 (13-14°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 pruduced: 1997

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