BANFI
Piemonte

Cuvée Aurora Riserva 100 Mesi

Alta Langa DOCG Riserva
Pas dosé

2013



AVAILABLE FORMATS:
1,5 l.

VARIETIES
85% Pinot Nero and 15% Chardonnay

DESCRIPTION
The 2013 vintage was characterized by abundant winter and spring rainfall, along with an early summer marked by moderate temperatures. The month of August saw excellent temperature variation between day and night, allowing the grapes to reach outstanding quality, with good acidity and excellent development of varietal aromas. About 15 days later than in recent years returning to the "normal" harvest timing of the 1990s the harvest began on September 5.

The wine presents a bright straw-yellow color with golden reflections. The perlage, extremely fine and persistent, forms elegant chains of bubbles rising through the glass and gradually releasing its aromas.
The bouquet is intense, complex, and constantly evolving: the initial notes of candied citrus give way to balsamic and spicy hints. On the palate, it is austere and elegant. The very fine mousse provides pleasant creaminess, while the vibrant acidity combines with a silky texture, delivering surprising freshness for a wine of long evolution. The finish is long, savory, and persistent, expressing the extended aging on lees in bottle.

Ideal with premium shellfish, foie gras, truffle, and aged cheeses, it reaches its fullest expression on special occasions, where its complexity and depth can fully emerge.

TECHNICAL NOTES

Soil: marly-calcareous terrain with a minor percentage of clay.

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

Fermentation: in bottle according to the Classic Method
Aging: in the bottle on the yeast for a minimum of 100 months
Remuage: traditional on pupitres
Degorgement: à la glace

Alcohol: 12,5%
Dosage: pas dosé

Suggested serving temperature : 8-10°C