

## Cuvée Aurora Riserva 100 Mesi

Alta Langa DOCG Riserva

Pas dosé

**2012**

### VARIETIES

85% Pinot Nero and 15% Chardonnay

### DESCRIPTION

The 2012 vintage was characterised by a winter with little rainfall, but with a significant snowfall in February, which proved to be crucial in re-establishing the balance in the vineyard. The high temperatures recorded in the spring and, subsequently, in the summer months, together with the absence of rain, caused the harvest to be carried out about 15 days in advance compared to normal. The stabilization of temperatures in the weeks before the harvest, however, allowed the grapes to ripen optimally, with peaks of excellence.

Bright straw yellow colour with golden highlights. Very fine perlage. Intense bouquet initially characterised by hints of candied citrus peel and toasted hazelnut which evolve into complex, balsamic aromas of honey and dried fruit. An austere, elegant wine with great structure. It is characterised by an important acidity that gives it a rare freshness, and by a remarkable sapidity and persistence.

Ideal paired with both raw and cooked fish dishes with complex preparations and elegant, yet well-defined flavors

### 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



*Alcohol:* 13%  
*Residual sugar:* pas dosé



*Suggested serving temperature :* 8-10°C

AVAILABLE FORMATS:  
1.5 L