

# Cuvée Aurora Blanc de Noirs

*Pas dosé*

Alta Langa DOCG

2016

## VARIETIES

Pinot Noir

## DESCRIPTION

The Cuvée Aurora Alta Langa Banfi project started in the early '90s, with the goal of creating our best interpretation of Metodo Classico "d'Excellence and par Excellence" in Piedmont.

Cuvée Aurora Alta Langa Blanc de Noirs, a niche production in numbered bottles, is the result of our sparkling Pinot Noir winemaking experience, completes our Alta Langa line up to now consisting of the historic Cuvée Aurora Extra Brut, Cuvée Aurora Extra Brut Rosé and from the Cuvée Aurora 100 Mesi Riserva pas dosé.

2016 has been a balanced year overall. The particularly mild winter led to an early budding, well balanced by a subsequent slowing of the vegetative activity due to a fresher spring than usual. These conditions, together with the scarce presence of rain in the first half of September, meant that the quality of the grapes was exceptional.

Brilliant yellow colour, very fine and persistent perlage. A floral bouquet evolves into more complex notes reminiscent of toasted hazelnuts and aromatic herbs. In the mouth it has an excellent structure, well balanced by good acidity. Creamy, fresh and pleasant finish.

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

## 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 (17°C) stainless-steel tanks; the second in bottle according to the Classic Method with residence on the lees for 60 months



*Alcohol:* 12,7%



*Suggested serving temperature:* 8-10°C



*First vintage produced:* 2016

