



Cuvée Aurora Rosé *Extra Brut*

Alta Langa DOCG

2018

VARIETIES

Pinot Nero

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 seasonal course of this 2018 vintage is characterized by a high frequency of rains, which has created critical aspects in the vineyard work. Despite these conditions, postponing the harvest period, the quality of the grapes turned out to be good with excellent tips.

Light pink colour with fine and very persistent perlage. Intense and enveloping bouquet with hints of citrus peel and notes of rose and vanilla. Sapidity and freshness are well balanced, and the result is a structured, full and soft wine in the mouth.

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 30 months



Alcohol: 12,5%



Suggested serving temperature: 10-12°C



First vintage produced: 2005

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