

Castello Banfi owns an historic 45 hectare estate in Strevi - Piedmont, named Banfi Piemonte. Its vineyards are located between the towns of Novi Ligure and Acqui Terme, in an area passionately dedicated to producing the renowned traditional wines of Piedmont. The winery, established in Strevi in 1860, was purchased by Banfi in the late 1970s to complete its Piedmont estate.

The Banfi Piemonte portfolio boasts a wide range of products which includes unique sparkling wines, whites, and reds, all of them bearing the prestigious appellations of Piedmont.



Cuvée Aurora Rosé

Alta Langa docg talento metodo classico

Vinified at Banfi Piemonte estate cellars in Strevi, this elegant wine is the expression of the Alta Langa project.

GRAPE VARIETIES

Pinot Noir 100%. All grapes are selected and hand picked exclusively in our hilltop Piedmontese vineyards located in the provinces of Cuneo, Asti and Alessandria.

PRODUCTION TECHNIQUE

One hour skin contact cold maceration prepares the grapes for soft crushing. The must is clarified and fermented at controlled temperatures (17° C). The final cuvée consist of 90% of clear wine and 10% of the previous vintage wine aged in French oak barriques. Fermentation takes place in the bottle according to the Classical Method. Yeast contact is extended for at least 24 months followed by traditional hand riddling (rémuage) on pupitres and dégorgement à la glace. Follows an ideal bottle aging.

DESCRIPTION

Color: pale pink with tiny very persistent perlage. Bouquet: intense and charming elegant with notes of apple, vanilla and wild rose. Taste: full bodied, round, silky and harmonious.

WINEMAKER'S NOTES

Added to the Banfi Piemonte Alta Langa's project. This sparkling rosé, made by 100% of Pinot Noir grapes, is well known for its harmonic character and elegant silkiness.

FOOD PAIRINGS

Ideal as an aperitif and perfect for pairing white meats and fish dishes.

First vintage released: 2005

Available Formats: 0,75 1 - 1,5 1



