



Cuvée Aurora Rosé *Extra Brut*

Alta Langa DOCG

2015

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 2015 vintage allowed an excellent maturation of the grapes; the mild winter and the very hot summer mitigated by the ending of providential rains, favored the accumulation of aromatic substances in the grapes, which gave balanced and complex wines.

Pale pink color with fine and very persistent perlage. Intense and enveloping aroma with hints of golden apple peel, dog rose and dried fruit. In the mouth it is well structured, full and soft.

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

TECHNICAL NOTES



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