

*Alta Langa*  
CUVÉE AURORA ROSÉ  
*Talento Metodo Classico*  
ALTA LANGA  
D O C G  
BANFI

**CUVÉE AURORA ROSÉ**  
Alta Langa DOCG

**Area of Production:**

Hilltop vineyards in the Alta Langa area south of Alba in Piedmont.

**Soil:**

A mix of clay and calcareous.

**Grape Variety:**

100% carefully selected and hand-picked Pinot Noir.

**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 consists of 90% of clear wine and 10% of the previous vintage wine aged in French oak barriques. Fermentation takes place in the bottle (Classical Method). Yeast contact is extended for at least 24 months followed by traditional hand riddling (*rémuage*) on *pupitres* and *dégorgement à la glace*. A period of bottle aging follows.

**Characteristics:**

*Color:* Pale pink with tint and persistent perlage.

*Bouquet:* Intense and alluring with notes of apple, vanilla and wild rose.

*Taste:* Round, silky and harmonious.

*Alcohol Content:* 11.5 to 12%, varying with the vintage

*Total Acidity:* 6.7 g/l

A perfect aperitif and ideal with just about anything including seafood and white meats.