

**BANFI**  
*Piemonte*

*Pale pink with tiny and persistent perlage. The bouquet is intense and alluring, with notes of apple, vanilla, and wild rose. On the palate, the wine is round, silky and well balanced.*



## CUVÉE AURORA ROSÉ ALTA LANGA DOCG

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

### SOIL

A mix of clay and calcareous.

### 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% 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.

### BOUQUET

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

### TASTE

Round, silky and harmonious.

### FOOD PAIRING

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

### ORIGIN

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

### VARIETIES

100% Pinot Noir

### ANALYSIS

Alcohol	12.8% Vol
Total Acidity	6.4 g/l
Residual Sugar	5.0 g/l

### SIZE(S)

750ml 0 80516 51804 6

### PACK(S)

750ml 6pk