



M.C. "Aurora" (vintage)

APPELLATION: Erbaluce di Caluso Spumante
DOCG

GRAPE(S): Erbaluce

Vintage Metodo Classico Erbaluce Spumante at it's best, this is what dreams are made of. The first fermentation is partly in wood barrels and partly in stainless steel tanks, while the second fermentation in the bottle occurs in the next Spring. Bottles are at a controlled temperature in conditioned cells. Refining on the lees until it reaches a pleasant maturity. Ripe aromas of bread crust and dried fruit tones. High-density mouthfeel with honey, hazelnut and mineral notes.