

# BONFADINI MILLESIMATO AURORA

SHAR-DUN-NAY'  
'PEE-NO NWAR'  
OR NAIR-OH'



91 POINTS  
WINE ENTHUSIAST

## Sparkling Wine | Chardonnay, Pinot Nero | Lombardy, Italy | DOCG

The name Franciacorta ('Fran-cha-kor-tah') refers to both the name of a wine and the area where it is produced. The region is located about an hour east of Milan on the shores of Lake Iseo with the Italian Alps as a backdrop. Franciacorta is a traditional method sparkling wine with distinctive character, making it a rival to Champagne! This particular wine is finished in the Brut style indicating that it will be dry and is the classic style of Franciacorta.

A 50-50 blend of Pinot Nero and Chardonnay, this dry and elegant sparkling wine displays notes of stone fruit, apple, pomegranate, berry, and bread crust. Aurora, named after the owner's daughter, is a vintage Franciacorta rosé and one of the most prestigious wines Bonfadini produces. This style is also known as Millesimato and is aged for a minimum of 40 months on lees. Pairs well with cheeses, dried fruits, salted nuts, appetizers, fried foods, creamy pasta dishes, and desserts.

Bonfadini is a family-owned estate that has been producing exceptional Franciacorta wines for generations. The winery dates back to 1956 with Giovanni Bonfadini. Today, the winery is owned and operated by his granddaughter Francesca. Bonfadini is committed to preserving the traditional winemaking techniques that have made Franciacorta famous as well as using eco-friendly viticultural practices to protect the land and ensure the longevity of their vineyards.



### FLAVORS

STONE FRUIT=APPLE-POMEGRANATE-  
BERRY-BREAD CRUST

### FRUIT



### BODY



### SWEETNESS



### ACIDITY



### TANNIN



Drink right  
away



40°



Now - 2035