

Majolini

Brut Franciacorta DOCG



The grapes are pressed gently and fermented in steel tanks at a controlled temperature of approximately 18 °C. After pressing, some of the Chardonnay is fermented and refined in small wooden barrels. The wine is aged on the lees in bottle for at least 36 months. Approximately 60,000 bottles produced per year.

Grape varieties : 90% Chardonnay and 10% Pinot Noir

Altitude : 250m to 400m ASL

Vineyard age : 10-to-25 years old

Grape yield : 56 hl/ha

Exposure : Southeast

Soil : Limestone and clay soil

Dosage at disgorgement : 5.5 g/l (2016)

Bottle fermentation on the lees : 79 months

Alcohol : 12.5%

Tasting notes :

Notes of yeast, vanilla and hay on the nose. Complete, full, charming, and persistent. The Brut is a wine with a clear personality, well-defined, but with something that is enigmatic. Enveloping, dry, and determined.

Press Notes

Wine Spectator

2018 91 points

AG Vinous

2018 91 points

