

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**

2019, 2018 91 points

**Wine Enthusiast**

2019 91 points

