

## Majolini

### *Rosé "Altéra" Franciacorta DOCG*



The Franciacorta Brut Rosé "Altéra" is made from a cuvée of grapes from two vineyards on the top and the eastern side of a limestone hill: the vineyard on the top has a total exposure, the one on eastern side has an exposure to afternoon sun.

The two plots are located on calcareous soil. In the vineyards on the limestone hill, the stone emerges from the ground and you can see the white and compact limestone named Maiolica, that gives the name to the artisan diggers, the builders and also to the Maiolini family.

The grapes are hand harvested and collected in small boxes for careful transport to the winery. The grapes are removed from their stalks and then placed in tanks for a cold maceration that lasts between 6 and 8 hours at 4 °C. The grapes are then pressed gently and fermented in steel tanks at a controlled temperature of 16-18°C. Altéra means lordly. Production is 9000 bottles; only produced in the best vintages.

**Grape varieties :** 100% Pinot Noir

**Altitude :** 150m to 480m ASL

**Vineyard age :** 20 years old

**Grape yield :** 56 hl/ha

**Exposure :** Southeast

**Soil :** Maiolica(compact limestone)

**Dosage at disgorgement :** 7.4 g/l

**Bottle fermentation on the lees :** 32 months

**Alcohol :** 12.5%

**Tasting notes :**

Elegant nose with hints of strawberry, peach, and berries. Complete, full, and persistent on the palate.

#### Press Notes

Wine Spectator

NV 90 points

AG Vinous

NV 92 points

