

Majolini

*Blanc de Noir Brut Franciacorta DOCG*



The grapes are picked and pressed gently. The must is kept at 8°C for one day and then at 16-18°C until the fermentation is over. Production is limited - just 3000 bottles are produced and only in the best years.

Grape varieties : 100% Pinot Noir

Altitude : 480m ASL

Vineyard age : 10-to-25 years old

Grape yield : 56 hl/ha

Exposure : Southeast

Soil : Calcareous soil

Dosage at disgorgement : Under 4.5 g/l

Bottle fermentation on the lees : 32 months

Alcohol : 12.5%

Tasting notes :

Complex and firm with hints of dried fruit, hay and honey. Full and rich. Pinot Noir at its best.

