

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. 60,000 bottles produced per year.

Grape varieties 90% Chardonnay and 10% Pinot Noir

Altitude 250m to 400m ASL

Soil Limestone and clay soil

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.

Banville
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