

## Majolini

### *Rosé "Altéra" Franciacorta DOCG*

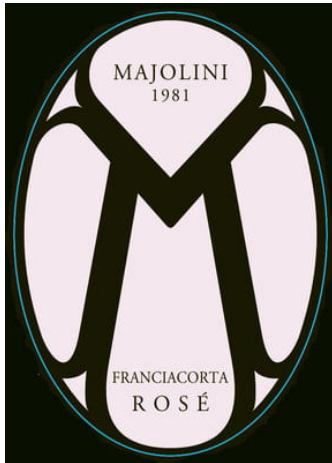
The grapes are hand harvested and collected in small boxes for careful transport to the winery. The grapes are removed from their stalks, and then placed in tanks for a cold maceration that lasts between 6 and 8 hours at 4 °C. The grapes are then pressed gently and fermented in steel tanks at a controlled temperature of 16-18°C.

**Grape varieties** 100% Pinot Noir

**Altitude** 150m to 480m ASL

**Soil** Maiolica(compact limestone)

**Alcohol** 12.5%



#### Tasting notes

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

**Banville**  
Wine Merchants



Organic [www.banvillewine.com](http://www.banvillewine.com)

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