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 2700 bottles are produced and only in the best years.

Grape varieties 100% Pinot Noir

Altitude 480m ASL

Soil Calcareous soil

Alcohol 12.5%



Tasting notes

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





Organic www.banvillewine.com

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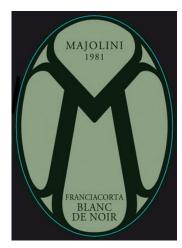
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