

Majolini Franciacorta Brut

THE FACTS

COUNTRY: Italy

REGION: Lombardy

APPELLATION: Franciacorta

CEPAGE: 90% Chardonnay, 10% Pinot Noir

WINEMAKING: 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.

AGING: Aged on the lees in bottle for at least 36 months

ANNUAL PRODUCTION: 5,000 cases

THE STORY

The Maiolini family has been connected to wine and grapes since the 15th century. The family traces their roots to Ome, a unique place located on the northeastern border of Franciacorta, Italy's famed sparkling wine-producing region. The red grape variety Majolina (recently recognized as a variety indigenous to Lombardy) is a testament to the long history of the family in this region.

THE ADJECTIVES

OVERALL: Well defined and Enigmatic

AROMAS / FLAVORS: Yeast, vanilla and hay on the nose

MOUTHFEEL: Enveloping, dry, and determined.

THE SELLING POINTS

SUSTAINABILITY: Certified Organic, Certified Sustainable, Vegan

