Majolini Rose Altera Franciacorta





REGION: Lombardy

APPELLATION: Franciacorta CEPAGE: 100% Pinot Noir

WINEMAKING: Destemmed & cold macerated for 6-8hrs; Pressed gently & fermented in steel tanks at a controlled

temperature of 16-18°C.

ANNUAL PRODUCTION: 750 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

AROMAS / FLAVORS: Hints of strawberry, peach, and

berries.

MOUTHFEEL: Complete, full, and persistent

THE SELLING POINTS

AWARDS: 92pts Vinous, 90pts Wine Enthusiast SUSTAINABILITY: Certified Organic, Certified

Sustainable, Vegan



RANCIACORTA ROSÉ

MAJOLINI