



FRANCIACORTA

Majolini

LOMBARDY



The life of the Maiolini family has revolved around wine since the 15th century, with roots in the unique village of Ome on Franciacorta's northeastern border. Franciacorta itself is Italy's most important sparkling wine region, and the red grape variety Majolina—recently recognized as a variety indigenous to Lombardy—testifies to the deep engagement between the family and this region.

In 1981 Valentino Maiolini's four sons restored the ancient vineyards and built a winery high up on a hill overlooking Ome and the surrounding vineyards. The estate buildings are crafted from local stone known as Medolo, a pure white limestone common in the region's soils that brings minerality and structure to the Franciacorta wines. Today the winery is run by Ezio Maiolini and three cousins: Simone, Giovanni, and Elena. For almost twenty years the winemaking process has been overseen in tandem by Cesari Ferrari of Franciacorta and Jean-Pierre Valade from Champagne, France.

The Maiolinis own 24 hectares of Chardonnay and Pinot Noir distributed over more than 24 plots in a fragmentation that brings great variety of character to the fruit sourced mainly from hillside vineyards. The higher altitude sources ensure wonderful aromatic profiles and good minerality. The Maiolinis are dedicated to capturing the uniqueness of their terroir with techniques like curtailed yields, high-density planting, rigorous pruning, grassing, peeling, and selection of grapes on all bunches during Summer. At harvest, grapes are hand-picked and placed in small boxes to reach the winery intact. Each vineyard is vinified separately and cuvées are blended before secondary fermentation in bottle.

Using only renewable energy sources, Majolini currently works toward organic certification, rejecting all synthetic herbicides and chemical fertilizers. The first winery to join the Italian Wine Carbon Calculator monitoring environmental impacts, Majolini is one of the first companies to demonstrate with scientific rigor a capacity to absorb more CO₂ than it emits, making the estate CO₂-free.

BRUT FRANCIACORTA DOCG

90% Chardonnay blended with Pinot Noir from 10-25 year-old vines. Grapes are gently pressed and fermented in stainless at 18°C, with some of the Chardonnay fermented and refined in small barrels. Aged at least 36 months on lees in bottle, but it can be longer: the 2009 spent 79 months on lees.

Notes of yeast, vanilla and hay on the nose; complete, full, charming, and persistent; clear personality, well-defined, but somewhat enigmatic. Enveloping, dry, and determined.

BLANC DE NOIR BRUT FRANCIACORTA DOCG

100% Pinot Noir from 10-25 year-old vines growing atop a limestone hill. Here you can see the white, compact limestone emerging from the ground. 32 months on lees. Just 3000 bottles are produced in only the finest vintages. Dosage <4.5 g/l.

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

BRUT ROSÉ "ALTÉRA" FRANCIACORTA DOCG

Pinot Noir blended from two sources: an exposed, hilltop vineyard, and a parcel on the eastern hillside exposed to afternoon sun. Produced only in excellent vintages, in quantities of about 9000 bottles. 32 months of lees with a dosage of 7.4 g/l.

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

Thank you for your time and for your interest in Connoisseur wines.

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