



WINE ENTHUSIAST

Mensile
Giugno 2010

88 Majolini NV Brut (Franciacorta); **\$32.** Notes of toast and yeast characterize the bouquet of this elegant sparkling wine from northern Italy. This *metodo classico* bubbly is firm and tonic in the mouth with steely effervescence and lingering tones of dried fruit. Imported by Franciacorta Import. —M.L.

89 Majolini NV Altèra Brut Rosé (Franciacorta); **\$48.** Here's a brightly pink-colored rosé sparkling wine with aromas of wild berry, toasted bread, dried fruit and ground white peppercorn. There's personality and intensity here and the wine washes clean over the palate thanks to its bright effervescence. Imported by Franciacorta Import. —M.L.

89 Majolini 2004 Satèn Millesimato Chardonnay (Franciacorta); **\$41.** This Chardonnay-based Satèn sparkler delivers intense aromas of yellow fruit, sourdough and roasted almond. The mouthfeel is plush and cushiony thanks to the foamy effervescence and those long-lasting fruit flavors. Imported by Franciacorta Import. —M.L.