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Vinification

An exceptional vintage in Franciacorta characterized by highly positive temperature swings from daytime warmth to evening and nighttime coolness which assisted the wines to achieve both a great aromatic fragrance and a vibrant crispness. The personality of the Pinot Noir gives both elegance and structure, further aided by the important complexity conferred by the lengthy stay on the lees.

Tasting Notes

Lightly golden in color. The wine shows the typical aromas of Pinot Noir with its notes of red berry fruit. On the palate, the special characteristics of the variety confer balance and elegance. A complex and harmonious wine. The ideal serving temperature for the wine is between 45° and 48° Fahrenheit (7°-9° centigrade).

Historical Data

The Montenisa estate is located around the hamlet of Calino, near Lake Iseo in the heart of the Franciacorta appellation. The vineyards surrounding the proprietary villa of the Maggi family have been the heart of the production of Marchese Antinori Franciacorta since 1999.