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Vinification

Whole, hand-harvested Pinot Nero clusters were brought directly to the cellar and gently pressed. The must obtained from the first pressing was transferred to stainless steel vats where primary alcoholic fermentation took place at a controlled temperature. The following spring, the wine underwent secondary fermentation in the bottle with a lengthy period of aging on the lees.

Tasting Notes

Conte Aymo 2016 is bright straw yellow in color. Its creamy mousse is defined by a delicate and persistent perlage. The nose offers typical varietal aromas with pleasant sensations of red berry fruit. On the palate, Pinot Nero's characteristic notes impart harmony, elegance, complexity and balance.

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.