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## Vinification

The whole bunches, picked entirely by hand, were immediately given a soft pressing. The must obtained by this operation went directly into temperature-controlled stainless-steel tanks for the initial fermentation. In the spring of the following year, the wine underwent a second fermentation, this time in bottle, remaining in contact with its fine lees for an extended period of time.

## Tasting Notes

**Tasting notes** Contessa Maggi shows a brilliant yellow color. The foam is creamy and characterized by a fine and persistent perlage. The nose is intense and refined. The palate shows harmony and complexity, thanks to flavors of white fruit which confer great elegance to the wine. **Food matching and serving temperature** The elegance and finesse of Contessa Maggi are particularly well suited to accompany first courses of medium intensity along with white meat, fish soup, and, in general, fish dishes. The ideal serving temperature is between 45 and 49 ° Fahrenheit (7 to 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.