



## Marchese Antinori



### Marchese Antinori Blanc de Blancs

#### Category

Franciacorta DOCG (controlled appellation)

#### Vintage

No Vintage

#### Blend

Chardonnay, in some vintages with an additional small percentage of Pinot Blanc

#### Fermentation and aging

The grapes, once in the cellar, were immediately given a soft pressing. The must obtained by this initial pressing went directly into temperature controlled stainless steel fermentation tanks for its alcoholic fermentation. The wine was subsequently given a second fermentation in bottle, remaining then in contact with its lees for a lengthy period of time.

#### Alcohol

12,5° by Vol.

#### Historical data

The Montenisa estate is located in the heart of Franciacorta, situated around the hamlet of Calino. The history of the property, which belonged to the Maggi counts in the 20<sup>th</sup> century, is, inevitably, linked to the Mille Miglia race: Count Aymo Maggi, in fact, was one of the founders of this historic automobile competition. His wife, Countess Camilla Maggi, was also a popular personality in the Franciacorta area for her numerous works of social and charitable interest. The varieties traditionally most suitable for the production of Franciacorta sparkling wine are present at the estate: Chardonnay, with its typical fruity and floral notes; Pinot Noir, capable of conferring structure and personality; and Pinot Blanc, savory and mineral. The picking is done entirely

by hand with a careful choice of the grape bunches. The harvest is carried out with small packing cases to avoid a skin breakage in the grapes, which could then cause the beginning of an undesired fermentation. A light pressing is done with modern pneumatic presses. Marchese Antinori Blanc de Blancs is produced from the finest Chardonnay along with a small percentage of Pinot Blanc. The result is an elegant cuvée of refined freshness.

#### Tasting notes

The Marchese Antinori Blanc de Blancs shows a light-yellow color along with a creamy foam and a refined and lengthy perlage. The nose, fragrant and recognizable, is characterized by pleasurable notes of flowers and fruit such as apple and white peach. The palate is vibrant and fresh with good balance and great elegance.

#### Food matching and serving temperature

The refined freshness of Marchese Antinori Blanc de Blancs makes it an ideal accompaniment to hors d'oeuvres, aperitifs, and first courses with fish. Its decisive elegance also makes it a perfect match to pleasant after dinner drinking.

The ideal serving temperature is between 45 and 50 °Fahrenheit (7-9 °Centigrade).