



Marchese Antinori

Conte Aymo

Classification

Franciacorta DOCG Millesimato

Vintage

2016

Grape variety

Pinot Nero

Climate

2016 was an outstanding vintage in Franciacorta. The growing season saw ideal diurnal temperature swings during the ripening phase. These climatic conditions encouraged the development of the finest expression of Pinot Nero's aromatic complexity and guaranteed excellent structure.

Vinification and aging

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.

Alcohol content

12.5 % by Vol.

Historical data

Tenuta Montenisa is located in the heart of Franciacorta near the village of Calino. The estate's history is closely connected to the legendary motorcar race Mille Miglia (1000 Miles) as the estate's

previous owner, Count Aymo Maggi, was one of the founders of this historic automobile endurance race. His wife, Countess Camilla Maggi, was also well-known and respected in the Franciacorta area due to her numerous charitable and social initiatives. Grape varieties grown on the estate best represent Franciacorta's traditional production; Chardonnay with typical floral and fruity notes, Pinot Nero that gives structure and personality, Pinot Bianco with its savory and mineral characteristics. Grape clusters were carefully selected, and hand harvested into small crates to avoid damaging the berries preventing the onset of fermentation. Grapes underwent a soft pressing with modern pneumatic presses. Conte Aymo was crafted from a meticulous selection of the finest Pinot Nero berries. The grape variety's unique characteristics give the wine structure and personality.

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.

Recommended pairings and serving temperature

The elegant and fine character of Conte Aymo make it perfect for pairing with fish and meat dishes that are moderate to bold in flavor intensity.

The ideal serving temperature is between 7 and 9 °C (45 to 48 °F).

