



Marchese Antinori



Contessa Maggi

Category

Franciacorta DOCG Riserva

Vintage

2007

Blend

Chardonnay, Pinot Noir

Climate

The 2007 vintage was characterized by a climate which was ideal for obtaining wines of great prestige and personality. The spring months aided the new start of vegetative activity, earlier than in average vintages. The summer period, marked by excellent temperature swings between daytime heat and nighttime coolness, assisted a gradual ripening of the grape bunches, fully bringing out the aromatic and flavor components of the crop and conferring elegance and finesse to the wines.

Fermentation and aging

The whole bunches, harvested entirely by hand, were immediately given a soft pressing in the cellars. The must obtained by this initial pressing went through a temperature controlled alcoholic fermentation. In the spring of the following year, the wine started its second fermentation, this time in bottle, accompanying a lengthy period of contact with its fine lees.

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 20th 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. Contessa Maggi is as elegant and refined as the name it bears. Produced from selected Chardonnay and Pinot Noir grapes, it represents one of the finest expressions of classic method sparkling wine from Marchese Antinori.

Tasting notes

Contessa Maggi shows a brilliant golden yellow tonality. The foam is creamy and characterized by a fine and persistent perlage. The nose is intense and refined. The palate offers notes of white fruit, which confer elegance and finesse to the wine.



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Food matching and serving temperature

The elegance and finesse of Contessa Maggi make it the perfect accompaniment to first courses of medium intensity, fish soups, and fish in general.

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