



Marchese Antinori

Marchese Antinori Cuvée Royale

Category

Franciacorta DOCG (controlled and guaranteed appellation)

Vintage

No-Vintage

Blend

Chardonnay, Pinot Noir, Pinot Blanc

Fermentation and aging

The grapes, upon arrival in the cellars, were immediately given a soft pressing. The must obtained by this first pressing went directly into temperature controlled stainless steel fermentation tanks where the alcoholic fermentation took place. The wine then went through the process of second fermentation in bottle, refining in contact with its fine lees for a substantial 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 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. Produced from Chardonnay, Pinot Noir and Pinot Blanc, this wine shows an unusual and complex balance of great expressiveness and elegance.

Tasting notes

The Marchese Antinori Cuvée Royal presents a light-yellow color along with a creamy foam and a fine and lengthy perlage. The nose is struck by the pleasurable notes of white peach, well balanced by sensations of bread crust and lees. The palate is harmonious and fully expresses the vivacity of a fine Brut.

Food matching and serving temperature

The typical floral and fruity fragrance of this Brut make the Marchese Antinori Cuvée Royal an ideal match with aperitifs, vegetable hors d'oeuvres, fish, white meat and first courses without excessive elaboration.

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

