



Marchese Antinori



Donna Cora

Classification

Franciacorta DOCG Satèn

Vintage

2015

Grape variety

Chardonnay

Climate

The 2015 vintage's growing season was characterized by higher-than-average temperatures that gave the wine greater structure, complexity and aging potential.

Vinification and aging

Grapes were harvested exclusively by hand. Whole Chardonnay clusters were brought to the cellar, gently pressed and the free-run juice from the first pressing was transferred into temperature controlled stainless steel vats where primary alcoholic fermentation took place. The following spring, the wine began secondary fermentation in the bottle with a lengthy period of aging on the lees.

Alcohol content

12 % 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 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. Donna Cora was crafted to express all the richness and generous nuances of Chardonnay grapes in a monovarietal wine.

Tasting notes

Donna Cora is an intense straw yellow color. Its creamy mousse and delicate, persistent perlage define the finest qualities of Franciacorta Satèn. On the nose, it's polished and refined with notes of white flowers and pleasant aromas of white pulp fruit. A well-balanced and harmonious palate accompany its intriguing structure and complexity.

Recommended pairings and serving temperature

Donna Cora's pleasant complexity is particularly suitable to pair with appetizers, seafood pasts dishes, oven-roasted fish and white meat.

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