



## Marchese Antinori



### Marchese Antinori Rosé

#### Category

Franciacorta DOCG (controlled appellation)

#### Vintage

No vintage

#### Grapes

Pinot Noir

#### Fermentation and aging

The grapes, harvested strictly by hand, were immediately given a direct and soft pressing in the cellars. The must obtained by this first pressing went into temperature controlled stainless steel fermentation tanks where it went through its alcoholic fermentation. The wine subsequently underwent a second fermentation in bottle, remaining in contact with its fine 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 Rosé was created to best express the unique characteristics of Pinot Noir, a wine of true personality and of intense, vibrant aromas.

#### Tasting notes

This Marchese Antinori Rosé shows a light onion skin color with a creamy foam and an elegant, persistent perlage. The nose is fragrant and well defined, distinguished by the unmistakable character of Pinot Noir and by the light sensations of dried wild flowers. The palate is marked by its freshness, in perfect balance with its structure: a wine of notable harmony and class.

#### Food matching and serving temperature

The balance and harmony of this rosé wine make it an ideal match for a dinner of shellfish, pigeon, and, in general, white meat. Given its versatility, it makes an interesting match for desserts with berry fruit and also on bitter chocolate

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