



## Conte Aymo 2020

### Classification

Franciacorta DOCG

### Vintage

2020

### Vinification

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.



## Tasting Notes

Conte Aymo 2020 is an intense straw yellow color. Its creamy mousse is defined by a delicate and persistent perlage. The nose presents typical varietal aromas with pleasant impressions of wild strawberries, red roses, lingonberries that lead to hints of flint. On the palate, Pinot Nero's varietal elegance is accompanied by a taut and sharp acidic texture giving the wine impressive energy and harmony. The 2020 vintage offers outstanding aging potential.

## Historical Data

The Montenisa estate is located around the hamlet of Calino, near Lake Iseo in the heart of the Franciacorta appellation. The vineyards surrounding the proprietary villa of the Maggi family have been the heart of the production of Marchese Antinori Franciacorta since 1999.