



## Conte Aymo 2015

### Classification

Franciacorta DOCG

### Vintage

2015

### Vinification

The whole bunches of Pinot Noir, picked entirely by hand, were given a soft pressing. The must obtained by this initial pressing went immediately into temperature-controlled stainless-steel tanks where the first alcoholic fermentation took place. In the spring of the following year, the wine began its second fermentation, this time in bottle, remaining in contact with its fine lees for an extended period of time.



## Tasting Notes

The 2015 Conte Aymo offers a brilliant yellow color to the eye: the foam is creamy, recognizable by its finesse and persistence. The nose is characterized by its varietal typicality with pleasant sensations of red berry fruit. On the palate, the typical Pinot Noir flavors confer balance, complexity, elegance, and harmony.

## 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.