Marchesi
ANTINORI
26 GENERAZIONI



Contessa Maggi 2015

Classification
Franciacorta DOCG Riserva

Vintage
2015

Climate
The growing season was defined by temperatures that were higher than seasonal averages for the region. 2015 produced wines with outstanding intensity and structure that can be enjoyed now but also possess excellent aging potential.

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Vinification

The must was fermented partly in stainless steel tanks and partly in oak barrels. The second fermentation took place in bottle and the wine remained on its lees for 60 months before dégorgement.

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.

Tasting Notes

A light yellow in color with greenish highlights, the wine shows intense and persistent aromas. On the palate, the notes of white fruit give the wine elegance and finesse. The ideal serving temperature for the wine is between 45° and 48° Fahrenheit (7°-9° centigrade) *Matches with food and occasions for drinking:* The finesse and elegance which characterize this wine make it particularly suitable for entrées of medium flavor intensity as well as for white meat, fish soups, and, more in general, fish dishes of all kinds.