



Contessa Maggi 2020

Classification

Franciacorta DOCG Riserva

Vintage

2020

Climate

Budbreak took place normally during the first half of April under favorable sunny and dry weather. These conditions prevailed throughout the first phases of vegetative development ensuring normal and even vine growth, both during flowering and fruit set and guaranteed optimal phytosanitary conditions. Very limited rainfall during this season ensured that the vines remained perfectly healthy. Cool weather dominated most of the month of June, it was the coolest June in the past five years caused by summer thunderstorms during the first 20 days of the month that lowered average temperatures. After the storms passed, dry breezy weather took over providing excellent temperature swings between day and night ensuring an optimal ripening phase and boosted development of the grapes' aromatic compounds. The grape harvest began on August 17th and was completed on September 3rd.



Vinification

During fermentation in temperature controlled stainless steel vats, the different musts were chilled with the utmost care to preserve the grape varieties' aromas and freshness. Once the first phase of fermentation was complete, a small percentage of the must was transferred into barriques to enhance the wine's finesse and boost complex aromas. Aging took place in second-fill French oak barrels for a period of 6 months. After the remaining wine was aged separately, benefiting from a lengthy period of aging on the lees, the different lots of Chardonnay and Pinot Nero were blended then transferred into stainless steel vats to complete the aging process. Contessa Maggi was bottled in May 2021 then underwent secondary alcoholic fermentation and aged for over 30 months on the lees. Disgorging and the addition of the dosage, to obtain the Brut designation, took place in November 2024.

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

Contessa Maggi is an intense straw yellow color with bright golden hues. The mousse is pleasantly creamy with refined and persistent perlage. The nose presents complexity and elegance: mineral notes of chalk and flint encounter floral hints of acacia blossoms and fruit notes of apricots. The bouquet is completed by delicate impressions of oak. The palate is harmonious, with great character defined by outstanding structure and freshness that give the wine exceptional age worthiness. Contessa Maggi closes with a fragrant savory finish.