Marchesi
ANTINORI
26 GENERAZIONI

The Wine

Created by the interaction between the experience of the Antinori family and the demonstrated high viticultural quality of a territory, Franciacorta, the "Classics"- Marchese Antinori Cuvée Royale, Rosé, and Blanc de blancs - are produced from a selection of Chardonnay, Pinot Nero, and Pinot Bianco grapes.

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.

Vinification

The must was fermented in stainless steel tanks. The second fermentation took place in bottle and the wine remained on its lees for 36 months before dégorgement.

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Tasting Notes

A light yellow in color with a creamy bubbling and an elegant and persistent sparkle. The aromas recall white peaches, bread crusts, and yeast. The notable balance and liveliness are typical of a well made Brut. The ideal serving temperature for the wine is between 45° and 48° Fahrenheit (7°-9° centigrade) *Matches with food and occasions for drinking:* The wine's fruity and floral fragrance make it particularly good as an aperitif or with fish, vegetable, and white meat hors d'oeuvres.