Marchesi
ANTINORI
26 GENERAZIONI



Donna Cora Satèn 2019

Classification
Franciacorta DOCG

Vintage
2019

Climate
The first half of the 2019 growing season was predominantly rainy with cooler temperatures. The month of June brought hot dry weather that persisted throughout the rest of the season. These climatic conditions, together with ideal temperature fluctuations between day and night, ensured a normal ripening phase. The grape harvest for Donna Cora took place on August 20th and 21st, 2019.

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Vinification

Grapes were harvested exclusively by hand. Whole Chardonnay clusters were brought to the cellar, gently pressed and the free-run juice from the first pressing was transferred into temperature controlled stainless steel vats where primary alcoholic fermentation took place. The following spring, the wine began secondary fermentation in the bottle aging on the lees for 30 months.

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

Donna Cora is straw yellow in color. Its creamy mousse and delicate, persistent perlage define the finest qualities of Franciacorta Satèn. On the nose, it offers delicate notes of white flower blossoms and elegant hints of white pulp fruit, especially peaches. The palate is remarkably harmonious, easy and pleasing to drink.