Marchesi
ANTINORI
26 GENERAZIONI



Donna Cora Satèn 2020

Classification
Franciacorta DOCG

Vintage
2020

Climate
The 2020 growing season in Franciacorta began with mild winter weather that prompted normal budbreak during the first two weeks of April. Flowering took place during the second half of May under mild climatic conditions. June brought lower-than-average temperatures and generous rainfall while July was dry and breezy, ideal conditions for optimal veraison and ripening phases. Excellent temperature swings between day and night allowed the grapes to develop rich aromas and bright acidity, ideal for producing fine sparkling wine. The grape harvest for Donna Cora began mid-August.

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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. The nose presents elegant notes of white flower blossoms and pleasant hints of white pulp fruit. The palate reveals balance and complexity, the perfect expression of an extraordinary and elegant vintage.