



Donna Cora Satèn 2021

Classification

Franciacorta DOCG

Vintage

2021

Climate

The 2021 growing season got off to a good start with budbreak occurring right on schedule, in the first half of April. At the same time, one spring frost event impacted the area during the first week of April 2021 that slowed down vine growth, slightly lowered yields but did not adversely affect the future quality of the fruit. The month of May brought rather mild temperatures and repeated rain showers, mainly during the middle of the month, that provided generous groundwater reservoirs in vineyard soils essential for the upcoming summer months. Flowering began at the end of May while fruit set took place the first week of June, both phases were later than normal and were accompanied by cool seasonal weather. Climate conditions were dry up until July 25th when frequent rain showers prompted optimal temperature swings between day and night, beneficial for development of the grapes' aromatic compounds. The grape harvest was significantly longer this year beginning on August 23rd and concluding on September 1st. The 2021 growing season will be remembered as a vintage that reveals outstanding freshness and elegance.



Vinification

Weather patterns during the grape harvest required diligence both in the vineyards during harvesting operations and in the cellar when grapes were received. During alcoholic fermentation, which took place in temperature controlled stainless-steel vats, the must was refrigerated, and temperatures were closely monitored to preserve aromas and maintain the grape variety's freshness. Once this first phase of fermentation was completed, a small percentage of the wine was transferred into barriques to enhance aromatic finesse and complexity; aging took place over a period of 6 months in second-fill French oak barrels. The wine in stainless steel vats benefitted from a long period of aging on the lees. Once barrel aging was complete, the different lots of Chardonnay were blended and then completed the aging process in stainless steel vats. Donna Cora was bottled in April 2022 and underwent alcoholic refermentation and continued to age on the lees for over 30 months. Dégorgement was performed and liqueur d'expédition was added to the Brut designation in January 2025. Total production of the 2021 vintage was 5,794 bottles and 300 Magnum.

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.