



Donna Cora Satèn 2022

Classification

Franciacorta DOCG

Vintage

2022

Climate

The 2022 growing season was characterized by a regular winter with well-distributed rainfall that ensured good groundwater reserves in vineyard soils. Spring was generally mild, favoring normal budbreak, which occurred during the first ten days of April. Flowering of the different Chardonnay parcels took place in mid-May, about one week earlier than usual, coinciding with warm and sunny days. The progressive rise in temperatures and lack of rainfall during June and July helped moderate vegetative vigor without causing significant water stress, thanks to the deep and well-developed root systems of Chardonnay vines, with an average age of over 25 years. Rainfall at the end of July was crucial in providing relief to the vines and restoring balance, allowing for a steady and proper progression of grape ripening. Harvesting operations began on August 10th, earlier than the historical average, with healthy grapes showing a good balance between sugars and acidity. The vintage is marked by excellent quality, with lower yields compared to the previous year.



Vinification

After the strictly manual harvest, whole Chardonnay grape clusters were immediately soft pressed and the free-run must obtained from the first pressing was transferred into stainless steel vats where the first alcoholic fermentation took place at controlled temperatures. In the spring of the following year, the wine underwent secondary fermentation in the bottle, remaining in contact with the lees for an extended period. Disgorging and the addition of the dosage, to obtain the Brut Nature designation, took place in February 2025.

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 presents a straw yellow color with a very fine and persistent perlage, the hallmark characteristics of Franciacorta Satèn. The nose offers elegant notes of white flowers and pleasant impressions of white-fleshed fruit. On the palate it reveals itself complex and well-balanced, the expression of a vintage of extraordinary elegance. The structure is delicate yet decisive, with a freshness that lends great drinkability and a savory, lingering finish.