Marchesi
ANTINORI
26 GENERAZIONI

Donna Cora Satèn 2011

Classification
Franciacorta DOCG

Vintage
2011

Climate
A vintage, the 2011, which will be remembered as one of the finest in the entire history of Franciacorta. The seasonal weather, distinguished by optimal temperature swings between daytime and night-time hours, allowed the grapes to fully bring out the typical elegance and balance of the Franciacorta area.

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Vinification

The whole cluster Chardonnay grapes were given a soft and delicate pressing. The finest part of the must, i.e. the first pressing, was first fermented both in stainless steel tanks and in small oak barrels. Towards the spring of the following year, the wine underwent a second fermentation, this time in bottle, and remained on its lees for a period of 48 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

Straw yellow in color with light golden highlights, the wine shows a creamy bubbling with light but continuous bubbles. The aromas are delicate with floral and white fruit notes. The palate is balanced and harmonious, that of an elegant wine of class and breed. The ideal serving temperature for the wine is between 45° and 50° Fahrenheit (7°-9° centigrade). *Matches with food and occasions for drinking:* Particularly suitable as an aperitif with light appetizers or pasta with fish sauces, baked or roasted fish, or white meat.