Marchesi
ANTINORI
26 GENERAZIONI

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.

The Wine

Created by the interaction between the experience of the Antinori family and the demonstrated high viticultural quality of a territory, Franciacorta, the "Classics"- Marchese Antinori Cuvée Royale, Rosé, and Blanc de blancs - are produced from a selection of Chardonnay, Pinot Nero, and Pinot Bianco grapes.

Vinification

The must was fermented in stainless steel tanks. The second fermentation took place in bottle and the wine remained on its lees for 24 months before dégorgement.

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Tasting Notes

A light onion skin in color with a creamy bubbling and a light and delicate sparkling. The nose is fragrant and decisive in personality, and is characterized by the unmistakable aromas of Pinot Noir's dried wild flowers. The palate shows a savory crispness in perfect balance with the structure in a wine of notable harmony and elegance. The ideal serving temperature for the wine is between 45° and 48° Fahrenheit (7°-9° centigrade) *Matches with food and occasions for drinking:* The balance and harmony of this rosé make it a perfect accompaniment to a dinner of seafood and shellfish, pigeon, or white meat in general. Its versatility make it an interesting match for berry fruit desserts or lightly bitter chocolate.