

Antinori

From Antinori's Tenuta Montenisa (est. 1999 in Calino), this cuvée exemplifies the family's centuries-long pursuit of finesse—Italian sparkling with a Tuscan house's precision.



Montenisa Blanc de Blancs Brut Franciacorta o

Lombardy, Italy

Region and Vineyards

Franciacorta lies in Lombardy, south of **Lake Iseo**, where a glacial amphitheatre of morainic deposits, sands and limestone clays yields naturally high acidity and fine structure in sparkling wines. The climate balances Alpine influence with lake moderation: warm, luminous days are tempered by cool nights, preserving aromatics while encouraging steady ripening. Elevations generally range from 200-400 metres, and well-drained soils promote concentration without heaviness, an ideal canvas for **Chardonnay** and Pinot Bianco.

Tenuta Montenisa sits around the hamlet of **Calino** (Cazzago San Martino) at the heart of the appellation. Parcels are predominantly south and south-east facing, benefiting from early morning light and breezy exposures that keep the fruit pristine. The estate focuses on Chardonnay with a small percentage of Pinot Bianco, selecting plots that emphasise delicacy, floral lift and a chalk-dusted mineral line—attributes that translate seamlessly into an expressive Blanc de Blancs profile.

Winemaking

The blend is primarily **Chardonnay** with a modest proportion of **Pinot Bianco** (typically around 85%/15%, varying by release). Grapes are hand-harvested, gently pressed, and the base wines ferment in temperature-controlled stainless steel to preserve precision and fruit purity. Assemblage is guided by freshness and finesse rather than overt autolysis, maintaining a vibrant, orchard-fruit core.

Secondary fermentation occurs in bottle by the traditional **Metodo Classico**. The wine rests **about 24 months on the lees**, developing creamier texture and fine bead while retaining a lively, floral character. Disgorgement is followed by a **Brut** dosage to balance tension and length (alcohol generally ~12-12.5% by volume). The result is a poised, gastronomic style marrying Italian brightness with classical technique.

Alcohol :12,50 %

Composition: 85% Chardonnay,
15% Pinot Blanc



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Tasting Notes

- **Color:** Pale straw with glints of green; a steady, pinpoint perlage and delicate mousse.
- **Aroma:** Lemon zest, apple and white peach layered with jasmine, fresh almond and light brioche; a subtle chalky undertone.
- **Palate:** Sleek and lively; crunchy orchard fruit and citrus ride a creamy, fine bubble. Balanced autolytic hints add breadth; saline minerality and crisp acidity drive a clean, persistent finish.

Did you know?

Antinori's **Montenisa** project began in 1999 around the historic Maggi family villa in Calino. Franciacorta uniquely permits Pinot Bianco (alongside Chardonnay and Pinot Nero), lending Blanc de Blancs an extra thread of softness and floral nuance distinct from Champagne.

Wine Pairing Ideas

- **Oysters and crudo** - Briny sweetness and delicate texture mirror the wine's saline edge and fine bubbles.
- **Tempura prawns** - Crisp batter echoes the mousse; acidity cuts through the fry for a refreshing lift.
- **Goat cheese tart** - Gentle richness meets citrus-tinged fruit and a whisper of brioche.
- **Risotto al limone** - Lemon brightness resonates with the cuvée's zesty core while the mousse refreshes each bite.



Robert Parker (RP) : 91 Points (0)

A blend of 85% Chardonnay and 15% Pinot Bianco, the NV Franciacorta Blanc de Blancs shows medium textural richness and creamy foam on the finish. This pretty sparkling wine is redolent of white peach, blanched almond and fresh brioche. The results are balanced and elegant. The creamy perlage carries over a mineral-laced mouthfeel. Some 50,000 bottles were produced.

