



FRANCIACORTA

MOSNEL

1836

CURTEFRANCA BIANCO DOC CAMPOLARGA 2015

A luminous straw-yellow announces this duet of Chardonnay and Pinot Blanc, with its fragrant mosaic of apple and plum, and an intriguing contribution from crisp pineapple and bergamot. Stylish hints of wildflowers and thyme segue into a pleasantly dry palate that displays a stellar savouriness and a tasty vein of citrusy acidity.

VINEYARD LOCATION AND EXPOSURE: In our vineyards facing east-southeast.

SOIL PROFILE: Undulating terrain in a glacial-origin bowl, with loose soils of medium fertility, with medium-deep gravel-pebble mixture.

TRAINING SYSTEM: Guyot.

YIELD PER HECTARE: 85 quintals/hectare = 51 hectolitres/hectare.

HARVEST: Hand picking into boxes in the first week of September 2015, organic certified wine.

VINIFICATION: Pneumatic pressing, then settling for 12 hours at 15°C and controlled-temperature fermentation with cultured yeasts. After the initial fermentation part of the wine went through malolactic fermentation.

MATURATION, AGEING: The wine rested on the lees in stainless steel tanks through January 2016; the wine was then filtered and bottled, and remained in the bottle a minimum of two months before release.

ALCOHOL: 12% vol.

COMPONENT GRAPE VARIETIES: Chardonnay - Pinot Blanc.

YEAR FIRST PRODUCED: 1973 (under the name campolarga, 2008 vintage).

0,75lt 15.000

