



FRANCIACORTA

# MOSNEL

1836

## CURTEFRANCA BIANCO DOC CAMPOLARGA 2016



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.

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

**HARVEST:** Hand picking into boxes, during the first week of September 2015.

**VINIFICATION:** Pneumatic pressing, then settling for 12 hours at 13°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 2017; 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

