



FRANCIACORTA

# MOSNEL

1836

## CURTEFRANCA BIANCO DOC CAMPOLARGA 2017



A luminous straw-yellow marriage of Chardonnay and Pinot Blanc brimming with aromatic apple and plum, plus an exotic hint of fresh pineapple and bergamot, lifted by scents of wildflowers and thyme. A lovely vein of citrus enlivens the palate, imparting a tangy, vivacious uplift.

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

**HARVEST:** Hand picking into boxes, during the last ten days of august 2017.

**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 2018; 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).

0,75L 10.000

