



FRANCIACORTA

MOSNEL

1836

CURTEFRANCA BIANCO DOC CAMPOLARGA 2018



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 2018.

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 2019; 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

