



FRANCIACORTA

MOSNEL

1836

FRANCIACORTA DOCG PAS DOSÉ

RISERVA "QDE" 2007

Time is one of the most crucial ingredients in Qde, a Franciacorta Riserva produced solely in the finest growing years. Qde, or *Questione d Etichetta*, is an award developed in collaboration with the ADI (Association of Industrial Design). Composed of Pinot Bianco vinified in steel, and with Chardonnay and Pinot Noir vinified in small French oak barrels, QdE rests over 60 months *sur lie*, until it achieves the desired level of maturity, further developed by a slow bottle-aging. A deep, shimmering gold to the eye, it releases elegant floral impressions of robinia and camomile that caress citrusy notes of candied citron and bergamot, along with a pungent touch of ginger and spice bread. Immediately appealing, it exhibits appreciable weight in the mouth, its silky texture keeping nicely in bounds a tangy crispness, which nevertheless powers a lengthy progression that concludes with rich mixed nuts and dried fruit.

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 of grapes/hectare = 55 hectolitres/hectare. **HARVEST:** Hand picking into small boxes, during the last ten days of August 2007.

VINIFICATION: The clusters were gently pressed in a pneumatic press, and the first and second fractions were kept separate. After a 12-hour gravity settling at 13°C, the must was inoculated with cultured yeasts and the wine was fermented, part at controlled temperatures in stainless steel, part in oak barrels, and then went through malolactic fermentation. The cuvée was assembled in March 2008, the liqueur de tirage added and the bottles capped; then the bottles were laid down for the *prise de mousse*.

MATURATION, AGEING: The tiered-up bottles remained in our 17th-century cellars for five years before riddling. The sediment was then removed and they were given the Pas Dosé-style liqueur d'expédition, then corked and wired. This Franciacorta then rested in the bottle a further three months before release. **ALCOHOL:** 12,5% vol.

COMPONENT GRAPE VARIETIES: Chardonnay, Pinot Blanc, Pinot Noir.

YEAR FIRST PRODUCED: 2001.



0,75lt 4.000

1,5lt 400

3lt 100