



FRANCIACORTA

**MOSNEL**

1836

FRANCIACORTA  
DOCG

**RISERVA**

PAS DOSÉ 2008

Painstaking attention rooted in family memory, intimate understanding of the vineyard, artisanal practices, but above patient waiting for time to transform what the earth gave us, then an outstanding growing year, and, finally, 10 years of ageing in our cellars: these are what gifted us with our first Riserva. From a quality-selection of our finest Chardonnay, Pinot Noir, and Pinot Blanc grapes, this cuvee exhibits a rare complexity whose distinctiveness lies in the kaleidoscopic ebb and flow of its ever-evolving equilibrium. The slender, shimmeringly golden bead precedes a sublimely-balanced counterpoint between crisp almond and ripe tropical fruit, apricot preserves, tangy citrus, and candied ginger, barley biscuits, and a hint of briny iodine, which gradually yield in turn to impressions of honey, tea leaf, and wild mint. Vibrant fruit immediately enkindles the impressively-tactile energy of the palate and drives a progression that is as elegant as it is broad and dynamic, with a crisp acidity complementing the fruit encountered on the nose.

**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:** 80 quintals of grapes/hectare = 52 hectolitres/hectare.

**HARVEST:** Hand picked into small boxes, during the last ten days of August 2008.

**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 15°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 cuvee was assembled in March 2009, 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 102 months 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 few more months before release.

**ALCOHOL:** 13% vol.

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

**YEAR FIRST PRODUCED:** 2004.



0,75L 5.900

1,5L 390

3L 100