



FRANCIACORTA

MOSNEL

1836

FRANCIACORTA DOCG SATÈN

MILLESIMATO 2011

Only Chardonnay grapes that have reached that almost-magic balance between perfect ripeness and generous acidity, and then rest for at least 30 months in our 17th-century cellars can become our vintage-dated Satèn. It emerges as an elegant Franciacorta whose hallmarks are great depth, richness, and refinement; appearing a luminous gold, it develops a dense, creamy bead that presages an eminently gratifying, lengthy development in the mouth. Fragrant jasmine and wisteria compose a beguiling nose, complemented by crisp mulberry blossoms and peach pulp, impressions enriched by subtle hints of vanilla and almond paste. Its full-volumed, aromatic palate strikes a remarkable balance between an almost-tactile depth and a sparkling vein of tangy acidity, which drives a supple, lengthy progression laden with scents of mixed nuts and dried fruit.

VINEYARD LOCATION AND EXPOSURE: In our estate vineyards with east-southeast exposure.

SOIL PROFILE: Flat and rolling land in moraine deposit, of medium fertility, loose, with good texture to medium-depth.

TRAINING SYSTEM: Guyot.

YIELD PER HECTARE: 80 quintals of grapes/hectare = 52 hectolitres/hectare.

HARVEST: Hand picking from 12 to 25 August 2011.

VINIFICATION: White-wine process, utilisation of membrane press, with separation of 1st and 2nd pressings. After 12 hours of static settling at 13°C, inoculation with cultured yeasts and cool-temperature fermentation in steel, and 40% in small barrels. Malolactic fermentation, and racking before assemblage of the Cuvée. In March the liqueur de tirage is added, the bottle receives crown cap, and is laid down to develop effervescence.

MATURATION, AGEING: The stacked bottles rest 36 months in special areas of our 16th-century cellars before a 25-day riddling on specialised racks. They are then disgorged, given the Brut dosage, the Champagne cork and wire muzzle. Finally, at least three further month of bottle ageing is necessary before our Franciacorta is released.

ALCOHOL: 12,5% vol.

COMPONENT GRAPE VARIETIES: Chardonnay.

YEAR FIRST PRODUCED: 1996.



0,75lt 35.000

1,5lt 1.000

3lt 100