



FRANCIACORTA

**MOSNEL**

1836

## FRANCIACORTA DOCG SATÈN

MILLESIMATO 2013

A benchmark Satèn with the spotlight on Chardonnay, whose overall style, in line with tradition, reflects the particular character of each vintage year. That stylistic key unlocks the aromatic treasures of this Franciacorta, following its minimum of 36 month's maturation in the cellar. Its brilliant gold hue and dense, creamy bead of pin-point bubbles are every bit as refined as its intense, clean-edged aromatics. Smooth, seductive impressions of bergamot, jasmine, and calycanthus duet with subtly pungent star anise and white pepper, all backgrounded by reassuringly classic fruit: peach and lychee, with a touch of candied almond and butter-crustéd pastry. The palate develops at a majestic, elegant pace, effortlessly seducing with an alternation of mint and dried fruit and nuts, plus a grain or two of sea salt animating a stylish, long-lingering finish.

**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 26 August to 4 September.

**VINIFICATION:** White-wine process, utilisation of membrane press, with separation of 1st and 2nd pressings. After 12 hours of static settling at 15°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 April 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% vol.

**COMPONENT GRAPE VARIETIES:** Chardonnay.

**YEAR FIRST PRODUCED:** 1996.



0,75lt 25.000

1,5lt 1.000

3lt 100