FRANCIACORTA
MOSNEL
1836

FRANCIACORTA DOCG SATÈN

MILLESIMATO 2015

A benchmark Satén 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-crusted 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 morainic 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 picked from 10 August to 21 August.
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 in small barrels. Malolactic fermentation, and racking before assemblage of the Cuvée. In spring the liqueur de tirage is added, the bottle receives crown cap, and is laid down to develop effervescence.
MATURATION, AGEING: The tiered-up bottles remain in our cellars for 36 months before riddling. The sediment is then removed and they are given the Brut-style liqueur d'expedition, then corked and wired. This Franciacorta then rests in the bottle a further three months. before release.
ALCOHOL: 12% vol.
COMPONENT GRAPE VARIETIES: Chardonnay.
YEAR FIRST PRODUCED: 1996.

0,75L	28.000
1,5L	1.500
3L	100

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