



FRANCIACORTA

MOSNEL

1836

FRANCIACORTA
DOCG
EBB

EXTRA BRUT MILLESIMATO 2012

EBB is every vintage's homage to maison founder Emanuela Barzanò Barboglio, who was the first to determine our own idea of Franciacorta, founded on the characteristics of the vineyard and the qualities of the terroir. We select only the finest Chardonnay from the most character-rich vineyards, and the wine is vinified in part in oak barrels before a maturation sur lie of some 36 months. It is that time that partners with this Franciacorta Extra Brut to unveil all its nuances, and time, in years to come, will reveal a long-lived wine generous, year after year, in the emotions it grants. Its aromatic profile exhibits an impressive interplay between vibrant crispness and deeper impressions of grapefruit and tangerine; wildflowers, lime blossoms, and lemon zest; medlar and sage; and both fresh and roasted walnuts and almonds. On the palate, this progressive evolution takes on the qualities of an explosive, sensual personality, with an intriguing note of austerity, as it drives through to a complex finish hinting of earthy mineral and lifted by a whiff of acacia blossom, without in any way renouncing its tautness and elegant power.

VINEYARD LOCATION AND EXPOSURE: In our vineyards facing east-southeast.

SOIL PROFILE: Level and slightly undulating terrain in loose morainic 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 picking into small boxes, from 10 to 14 August 2012.

VINIFICATION: Only the free-run must (the first 50% of the juice) went into Franciacorta EBB. The primary fermentation was carried out in small 225-litre oak barrels, where the wine matured for five months, until the following spring. The cuvée was assembled and the wine was given the liqueur de tirage for refermentation in the bottle and subsequent maturation.

MATURATION, AGEING: The tiered-up bottles remained in our 17th-century cellars for a minimum of 36 months before riddling. The sediment was then removed and they were given the Extra Brut-style liqueur d'expédition, then corked and wired. This Franciacorta then rested in the bottle a further three months before release.

ALCOHOL: 12% vol.

COMPONENT GRAPE VARIETIES: Chardonnay.

YEAR FIRST PRODUCED: 2003.



0,75lt — 6.000

1,5lt — 800

3lt — 100