



FRANCIACORTA

MOSNEL

1836

FRANCIACORTA
DOCG
EBB

EXTRA BRUT MILLESIMATO 2013

Pulsating with energy yet delicate in expression, as a fitting tribute to Mosnel founder Emanuela Barzanò Barboglio, to whom this wine is dedicated and whom it mirrors, in its admirable balance between decisiveness and sophisticated elegance. After fermentation of the finest Chardonnay grapes in small oak barrels, the wine matures some 36 months sur lie, and is then given an Extra Brut-style dosage. Golden-hued in appearance, and with a lovely, slender bead, it unleashes a dynamic, and intriguing bouquet, fine-spun yet taut, composed of notes of lemon and pineapple, elderflower and lemon balm, almond and star anise, along with a subtle whiff of fresh-baked croissant. The palate is immediately inviting, opening to radiant white peach, bergamot, and fresh ginger, lifted by a hint of menthol, but it is an impressive tanginess, ful-fruited yet precise and cleanly-delineated, that establishes the rhythm of the progression. The finish, notable for its radiance and length, is redolent of citrus and whitecurrant, subtly veined with Provençal scrub and closing on a note of iodine that crowns the wine's overall stylistic imprint and gives it an even broader harmonic reach.

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 26 August to 4 September 2013.

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.



0,75L 5.000

1,5L 500

3L 50