



FRANCIACORTA

MOSNEL

1836

FRANCIACORTA
DOCG
EBB

EXTRA BRUT MILLESIMATO 2014

Elegant energy, refined concentration, radiant texture, incredibly intense length, and superb purity and precise contours, and all these qualities displayed in a magisterial harmony and proportion worthy of a Renaissance fresco: these are the main characteristics of the 2014 vintage of the Franciacorta dedicated to winery founder Emanuela Barzanò Barboglio. A shimmering gold announces its delicate bead, then the bouquet initially showcases a balanced duet between a subtle florality, displaying lemon blossom and lemon grass, and a mosaic of sun-kissed fruit, including mandarin, ginger, and fresh-picked apple, all aromatically enfolded by hints of menthol, black pepper, and sea spray. Fermentation of the finest Chardonnay grapes in oak barrels and the cuvée's maturation sur lie for more than 36 months provide support for a texture that is enriched by the citrusy tang of bergamot and attracting force of bright fruit, on a palate supported by an Extra Brut dosage, which further heightens the delicate and aristocratic personality of this Franciacorta.

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 picked into small boxes, from 18 August to 4 September 2014.

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 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 six months before release.

ALCOHOL: 12% vol.

COMPONENT GRAPE VARIETIES: 100% Chardonnay.

YEAR FIRST PRODUCED: 2003.



0,75L 6.000

1,5L 500

3L 50