



FRANCIACORTA

**MOSNEL**

1836

## FRANCIACORTA DOCG EBB

EXTRA BRUT MILLESIMATO 2015

At the heart of this wine lies another heart. Vintage after vintage, this Franciacorta quintessentially expresses the passionate dedication of Mosnel's founder, Emanuela Barzanò Barboglio. This commitment prescribes the use of only Chardonnay grapes, and a slow winemaking process in which the delicate free-run must, the coveted heart of the grape, patiently slumbers in small French barrels. Time does the rest, and the lengthy second fermentation and maturation in the bottle will finally fill the stylish flute with all the creamy finesse of its sparkling mousse. The bouquet greets the nose with spring-like delicacy, revealing hawthorn, and lime and orange blossom, immediately followed by aromatic tesseræ that compose an impressive aromatic mosaic of white peach, citron, Golden Delicious apple, tarte Tatin, and a delicious hint of crisp hazelnut. The crowning hallmark of the palate is its thirst-quenching crispness, boasting a vein of zesty acidity precise as the vine-rows in our millennia-old glacial marl. Clean-edged contours and sensory complexity complement each other in a crescendo of crisp, just-picked fruit and sapid richness that finds its culmination in a lengthy finish infused with all the encountered qualities, that then linger and slowly close, as so many moonbeams upon the sea.

**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 10 to 21 August

**VINIFICATION:** Only the free-run must (the first part 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:** Chardonnay.

**YEAR FIRST PRODUCED:** 2003.

0,75L 7.980

1,5L 500

3L 30

