



FRANCIACORTA
DOCG

RISERVA

PAS DOSÉ 2009

Riserva Mosnel 2009 embodies today the quintessence of hedonistic pleasure, incarnating the archetypal Franciacorta that exploits time itself in acquiring that fascinating complexity and vibrant personality that are the gift of its lengthy maturation sur lie. That process lasted a full 12 years for the 2009 vintage, and it was disgorged finally in 2022. The result is a bouquet that is rich and expansive, seductive at every moment of its development. The finest Chardonnay, Pinot Blanc, and Pinot Noir grapes from the family's history-rich vineyards create a symphony whose aromatic score is a multi-faceted expression of enfolding notes of honey-coated brioche, citrus zest, yellow apple compote, jasmine tea, and malted milk biscuits, with hints of passionfruit.

A vibrant, clean-edged acidity provides impressive drive to the regal palate, bolstered as well by a tangy sapidity whose deep, multi-layered fruit lends impressive support to the dense, creamy mid-palate. Both finally combine to create a finish that offers a beautifully-proportioned balance between rich complexity and dynamic agility, whose duet in the flute delights and seduces the senses.

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

SOIL PROFILE: Undulating terrain in a glacial-origin bowl, with loose 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, during the second ten days of August 2009.

VINIFICATION: The clusters were gently pressed in a pneumatic press, and the first and second fractions were kept separate. After a 12-hour gravity settling at 15°C, the must was inoculated with cultured yeasts and the wine was fermented, part at controlled temperatures in stainless steel, part in oak barrels. The cuvee was assembled in March 2010, the liqueur de tirage added and the bottles capped; then the bottles were laid down for the prise de mousse.

MATURATION, AGEING: The tiered-up bottles remained in our 17th century cellars for minimum 144 months before riddling. The sediment was then removed and they were given the Pas Dosé-style liqueur d'expédition, then corked and wired. This Franciacorta then rested in the bottle a few more months before release.

ALCOHOL: 12,5% vol.

COMPONENT GRAPE VARIETIES: Chardonnay, Pinot Blanc, Pinot Noir.

YEAR FIRST PRODUCED: 2004.



0,75L 3.900

1,5L 390

3L 100