



FRANCIACORTA

# MOSNEL

1836

## FRANCIACORTA DOCG PAROSÉ

ROSÉ PAS DOSÉ MILLESIMATO 2011

The impressive harmony displayed by Parosé is the fruit of an elegant touch of Chardonnay melding into the decisive personality of Pinot Noir, which predominates in the cuvée. The Pinot Noir must is given a brief contact with the skins until it displays a subtle golden-pink with coppery overtones, and the final cuvée reposes over 36 months sur lie, which deepens its richness and depth, qualities already in evident on the nose, yet perfectly in harmony with its stylish grace. There, aromatic orange peel, rhubarb, redcurrant, rose petals, and hazelnut shortbread mutually enrich each other, shot through with a vein of pink pepper. In the mouth, a slight hint of tannin serves as an intriguing foil to the appealing crispness of the fruit, imparting a touch of youthful vigour to the wine. Supple and seductive, clean-edged and crisp, boasting a lengthy, sapid finish hinting of citrus, mixed nuts, and dried fruit, Parosé is truly a gourmet companion for every occasion.

**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 shallow boxes from 12 to 29 of August 2011.

**VINIFICATION:** Only the free-run must (the first fraction of 50% of the must) goes to produce Franciacorta Parosé, which owes its delicate hue to a brief maceration of Pinot Noir on the skins. The must fermented in small 225-litre oak barrels and remained there for five months, until the following spring. The cuvée was assembled, the "liqueur de triage" added, and the bottles were laid down for the prise de mousse.

**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 Pas Dosé-style liqueur d'expédition, then corked and wired. This Franciacorta rested in the bottle a further three months before release.

**ALCOHOL:** 12% vol.

**COMPONENT GRAPE VARIETIES:** Pinot Noir - Chardonnay.

**YEAR FIRST PRODUCED:** 2001.



0,75lt 6.000

1,5lt 500

3lt 50