



FRANCIACORTA

MOSNEL

1836

FRANCIACORTA
DOCG
PAROSÉ

ROSÉ PAS DOSÉ MILLESIMATO 2013

With the passionate intensity of a choreographer intent on the intricacies of the unfolding ballet, Pinot Noir contributes to a dialectical arabesque between dense mouthfeel and an arching thrust of crisp acidity, with a soaring, vibrant Chardonnay as its co-star. Appearing a shimmering pink-gold, this rosé was partially fermented in oak barrels then rested a minimum of 36 months sur lie, which softened its fruit, fashioning redcurrant, pomegranate, and mandarin orange into sinuous festoons lifted by herbal notes of pungent mallow, lime, and eucalyptus veined with subtle hints of fresh-picked hazelnut. The palate is the quintessence of pleasure, enlivened by a vivacious, red pepper spiciness, with a fragrant, acidity-driven progression that builds to a refined, long-lingering finish shot through with delicate notes of citrus.

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 shallow boxes from 26 August to 4 September.

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 six months, until the following spring. The cuvée was assembled, the "liqueur de tirage" 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 six months before release.

ALCOHOL: 12,5% vol.

COMPONENT GRAPE VARIETIES: Pinot Noir - Chardonnay.

YEAR FIRST PRODUCED: 2001.

0,75lt 4.000

1,5lt 300

3lt 50

