



FRANCIACORTA

**MOSNEL**

1836

FRANCIACORTA  
DOCG  
**PAROSÉ**

ROSÉ PAS DOSÉ MILLESIMATO 2014

Here is a vintage that wondrously reflects the word-play of the wine's name: Parosé seems almost deliberately calculated to convey "Not Rosé" rather than "No dosage," yet this vintage of Parosé displays as never before its character of decisive elegance on the palate. This is a Franciacorta in which Pinot Noir weaves together an impressive structure that adds to the wine's complexity and expressive richness, and in doing so heightens the radiant crispness of its Chardonnay. It appears a luminous gold with subtle, coppery highlights and a clean-contoured bead that is near-endless. A delicate, spring-infused nose offers lime blossom and amaranthus, ranunculus and verbena alongside white currant, Saturnine peach, and pink grapefruit. This refined aromatic palette then unveils unexpected sensations in the mouth, with an initial energy-laden thrust of tropical fruit-edged citrus, followed by a spiritous infusion of white cherry and spice cake, fruit of its fermentation partially in oak barrels and a 36-month maturation sur lie. Its nervy sinew plays a fascinating counterpoint to tangy, full flavours and a succulent vein of acidity, right through to a harmonious, almost-electric conclusion.

**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 18 August to 8 September.

**VINIFICATION:** Only the free-run must (the first fraction 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 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% vol.

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

**YEAR FIRST PRODUCED:** 2001.



0,75L 5.000

1,5L 500

3L 50