



FRANCIACORTA

**MOSNEL**

1836

FRANCIACORTA  
DOCG  
PAROSÉ

ROSÉ PAS DOSÉ MILLESIMATO 2015

Long iconic for its consummate elegance and renowned for its nonpareil delicacy, a quality rare among zero-dosage rosés, Rosé Pas Dosé rises, with every vintage, to the challenge of its refusal of a dosage. Instead, it courageously relies on a magisterial equilibrium achieved through meticulous winemaking, beginning with the free-run juice at the heart of its grapes. The classically capricious Pinot Noir predominates in this Franciacorta, its two-thirds contribution providing its coppery hue, shot through with a shimmering hint of mother-of-pearl, beautifully setting off the delicacy of the Chardonnay. The nose initially offers fragrant sweetbriar and peony, immediately lifted by an almost electric charge of wild berry, rhubarb, candied ginger, and zest of tree-fresh orange. The palate showcases an intricate duet of a velvety mouthfeel and a crisp vein of superb acidity, all bolstered by the heady richness on the midpalate and infused with aromatic almond petits fours and subtle wild herbs that tease out the progression into a finish that is near-endless, fragrant, and utterly refined.

**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 *10 to 21 August*.

**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 5.960

1,5L 500

3L 30