



FRANCIACORTA

MOSNEL

1836

SEBINO PASSITO IGT SULIF 2011

The most perfect and ripest Chardonnay grapes are selected during the harvest, in September, and put to dry on mats until the first ten days of November, when they are pressed and then fermented in barriques. Here the passito wine remains to mature for at least 18 months before being bottled. Its complex, harmonious bouquet is fully matched by a palate boasting honey and dried apricots, and its velvety smoothness and almost endless finish make it the ideal choice for pâté, terrines, soft cheeses, and dry pastries and biscuits.

VINEYARD LOCATION AND EXPOSURE: In the heart of our estate vineyards with east-southeast exposure.

SOIL PROFILE: Glacial-origin, with chalky soils of average fertility, with abundant gravel-pebble mixture.

TRAINING SYSTEM: Guyot.

YIELD PER HECTARE: 60 quintals of grapes/hectare = 20 hectolitres/hectare.

HARVEST: The clusters were carefully picked by hand, selected, and placed in drying (appassimento) boxes in the end of August 2011.

VINIFICATION: In the first ten days of November, when the grapes reached the desired degree of dryness, they were cleaned and then pressed. The must was gravity settled for 18 hours at 13°C, then inoculated with cultured yeasts and transferred to barrels for the initial fermentation and the following ageing.

MATURATION, AGEING: The wine rested 18 months on the fine lees in barriques, then was clarified and bottled. It was aged a further four months before release.

ALCOHOL: 14,5% vol.

COMPONENT GRAPE VARIETIES: Chardonnay.

YEAR FIRST PRODUCED: 1997 (with the name Sulif since the 2007 vintage).



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