



FRANCIACORTA

MOSNEL

1836

FRANCIACORTA
DOCG
BRUT NATURE



The debut of this new cuvée made solely from organically-grown grapes pays homage to the quintessence of the vineyard and to the utter harmony of nature's components. This assemblage of elegant Chardonnay and subtly fruity Pinot Blanc, with a judicious tot of Pinot Noir to lend structure, matures sur lie a minimum of 24 months in the cellar. Revealing in the glass a luminous white-gold shot through with pale green highlights, it opens to a thrust of vibrant, crisp fragrances, with cleanly-delineated citron and grapefruit melding gracefully into floral impressions of hawthorn, honeysuckle, and verbena, with just a hint of iodine. At the same time, it conveys crisp fruit notes of white peach and gooseberry, marked by the generous effusion classic to youth, which equally characterises the full-volumed palate, taut, and energy-laden that concludes with a lively, full-flavoured finish.

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

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 small boxes, between the second and fourth week of August.

VINIFICATION: The clusters are gently pressed in a pneumatic press, and the first and second fractions are kept separate. After a 12-hour gravity settling at 15°C, the must is inoculated with cultured yeasts organic and the wine ferments, part at controlled temperatures in stainless steel, part (30%) in small oak barrels, and then goes through malolactic fermentation. The cuvée is assembled in spring, the liqueur de tirage added and the bottles capped and laid down for the prise de mousse.

MATURATION, AGEING: The tiered-up bottles remain in our cellars for at least 24 months before riddling. The sediment is then removed and they are given the Brut Nature-style liqueur d'expédition, then corked and wired. This Franciacorta then rests in the bottle a further two months before release.

ALCOHOL: 12% vol.

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

YEAR FIRST PRODUCED: 2014.



0,75lt 20.000