



FRANCIACORTA

MOSNEL

1836

FRANCIACORTA DOCG PAS DOSÉ

At least 30 months of silent repose in Mosnel's cellars are required for our Chardonnay, Pinot Blanc, and Pinot Noir cuvée to achieve its destined harmony in our Pas Dosé, in our opinion, the very quintessence of our vineyard and the Franciacorta growing area. It immediately impresses with shimmering, gold-shot reflections and a delicate, leisurely cascade of tiny bubbles. Vibrantly crisp citron and white peach find their perfect aromatic foil in fragrant wild herbs and lemon biscuits, creating an almost electric energy that segues into a dry, sharply-delineated palate notable for its vibrant fruit and near-endless, harmoniously-proportioned finish.

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

SOIL PROFILE: Undulating terrain in a glacial-origin bowl, with loose 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 and the wine ferments, part at controlled temperatures in stainless steel, part 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 a minimum of 30 months before riddling. The sediment is then removed and they are given a dosage of the same wine, then corked and wired. This Franciacorta then rests in the bottle a further three months before release.

ALCOHOL: 12,5% vol.

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

YEAR FIRST PRODUCED: 1980 Extra Brut; Pas Dosé from 2005.



0,75lt 15.000

1,5lt 1.000