



FRANCIACORTA

MOSNEL

1836

FRANCIACORTA DOCG ROSÉ

A deeply-fragrant rosé whose crisp, graceful Chardonnay finds its delicious complement in the fruit-rich depth of Pinot Noir and the supple roundedness of Pinot Blanc. All the grapes are gently pressed, and the wine develops its harmonious character over more than 24 months of maturation sur lie. Its gold-edged, powder-pink hue hints at fresh-picked redcurrants and cherries on the nose, which then develop into ultra-crisp apricot and wild strawberry, peony petals and blood oranges, plus a subtle vein of fresh almond and cotton candy. It opens generous, warm, and full in the mouth, with energy-laden impressions of succulent, fresh-picked pomegranate and red apple, a complex enlivened by a slender yet tangy sapidity.

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 Pinot Noir grapes are fermented on the skins for a few hours, to give the cuvée its characteristic pink hue. The Chardonnay and Pinot Blanc are given a traditional white-wine vinification, with the clusters pressed in a pneumatic press and the first and second fractions kept separate. Fermentation and a maturation of some seven months take place partly in temperature-controlled stainless steel and partly in small oak barrels, where the malolactic fermentation takes place.

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-style liqueur d'expédition, then corked and wired. The wine then rests in the bottle at least two more months before release.

ALCOHOL: 12,5% vol.

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

YEAR FIRST PRODUCED: 2006.

0,75lt 15.000

1,5lt 1.000

