



FRANCIACORTA

MOSNEL

1836



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In the heart of Franciacorta, in Camignone, lies the historic villa with its 16th-century wine cellars and surrounding properties that offers eloquent testimony to the venerable winemaking patrimony that the Barboglio family inherited in 1836.



LAGO D'ISEO

Franciacorta



BRIVOGLIO D'ISEO

PARATICO

CAPRIOLO

CORTE FRANCA

ADRO

ERBUSCO

COLOGNE

COCCAGLIO

ROVATO

CAZZAGO SAN MARTINO

PASSIRANO

PADERNO FRANCIACORTA

RODENGO SAIANO

GUSSAGO

CELLATICA

Sarnico

Clusone

ISEO

Pilzone

Polaveno

Brivio

Gorla

Paina

MONTICELLI BRUSATI

Cremignone

Colombaro

Timoline

Piana delle viti

M. Egnolo

Yonice del suno

Warganese

Monterotondo

Camignone

Naverze

Padergnone Senca

Stella

Callina

Gornata

La Costa

Barco

Ospitaletto

Chiari

Mantolosa

PLACES

Franciacorta is a magnificent region of gentle morainic hills south of Lago d'Iseo, in the province of Brescia. The name "Franzacurta" appears for the first time in 13th-century documents and probably referred to exemption from commercial taxes (Franche Curtes), a privilege enjoyed by the local villages under the protection of their clergy. Franciacorta was among the first areas, in 1967, to move towards DOC denomination, and from 1995 on it is the first DOCG for sparkling wine. Mosnel, a dialect word of Celtic origin, means a rock pile. It is the name as well of the venerable residence, its adjacent properties, and 16th-century wine cellars, that witness to the centuries-old winemaking traditions inherited by the Barboglio family in 1836. From 1968, under the expert guidance of Emanuela Barboglio (deceased in 2007), the estate has dedicated itself to viticulture and wine making. The 40 hectares of estate vineyard are cultivated in strict accord with the principles of organic viticulture, following EU 834/2007 and 889/2008 regulations and monitored by Valoritalia, with the objective of obtaining the absolutely highest-quality raw materials: the grapes.



WINES AND PEOPLE

The grapes are picked into shallow boxes and sent immediately to the cellar, to be carefully graded then lightly pressed. The must is then cool-fermented in small oak casks or in stainless steel. After careful tastings in the spring, the different wines, Chardonnay, Pinot Blanc, and Pinot Noir, are blended in varying proportions to make up the various types of Franciacorta and will then re-ferment in the bottle. The wines produced go to the Italian and foreign markets to be served by the best restaurants, enotecas, hotels, and wine bars. "We enjoy the proud privilege of devoting ourselves, with intense devotion, to the art of wine, one of the most satisfying professions one could conceive. Acutely aware of this, we work with our hands, our hearts and souls, with our experience and the slow passage of time: all of these essential ingredients of our wines, wines that summon up the impressions and the emotions of this land of ours so exceptional and so intriguing." Such is the philosophy that animates Giulio and Lucia Barzanò, Emanuela Barboglio's children, in their management of the winery, ably assisted by a highly professional, trained staff.



FRANCIACORTA DOCG BRUT

Since 1979, the harmonious interrelationship of our Chardonnay, Pinot Blanc, and Pinot Noir grapes at every harvest guides the assembling of the cuvée that constitutes the foundation of our house style. More than 24 months sur lie allows this Brut to reach a perfect stylistic equilibrium, after which it is ready to be disgorged. It boasts a subtle white-gold hue, and a slender, silky bead of pin-point bubbles. A refined aromatic medley of elderflower and hawthorn blossom nuances crisp Mediterranean citrus, pear and apple, apricot and melon, along with subtle impressions of wild herbs and almonds. Crisp fruit and a tangy acidity are gloriously abundant in the mouth, concluding with a finish that is long-lasting, elegant, and beautifully balanced.

0,375L 10.000

0,75L 130.000

1,5L 6.000



FRANCIACORTA DOCG BRUT 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.

0,75L 15.000

1,5L 1.000



FRANCIACORTA DOCG PAS DOSÉ

At least 30 months of silent repose in Mosnel's 17th-century 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.

0,75L 15.000

1,5L 1.000



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 almost 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.

0,75L 20.000



FRANCIACORTA DOCG SATÈN BRUT MILLESIMATO

Only Chardonnay grapes that have reached that almost-magic balance between perfect ripeness and generous acidity, and then rest for at least 30 months in our 17th-century cellars can become our vintage Satèn. It emerges as an elegant Franciacorta whose hallmarks are great depth, richness, and refinement; appearing a luminous gold, it develops a dense, creamy bead that presages an eminently gratifying, lengthy development in the mouth. Fragrant jasmine and wisteria compose a beguiling nose, complemented by crisp mulberry blossoms and peach pulp, impressions enriched by subtle hints of vanilla and almond paste. Its full-bodied, aromatic palate strikes a remarkable balance between an almost-tactile depth and a sparkling vein of tangy acidity, which drives a supple, lengthy progression laden with scents of mixed nuts and dried fruit.

0,75L 35.000

1,5L 1.000

3L 100



FRANCIACORTA DOCG EBB

EXTRA BRUT MILLESIMATO

An homage to the elegance and fine style of our founder, Emanuela Barzanò Barboglio. EBB is made from the finest Chardonnay grapes, a part of which is vinified in small oak barrels, spending over 36 months sur lie. Appearing a luminous white gold, with a delicate yet dense bead, EBB is a wine with infinite layers of complexity. Scents of peach and lemon blossoms and short crust pastry are shot through with a bracing vein of fresh citrus and wild herbs, with a stylish hint of jasmine and white tea. The mouth displays a silky mouthfeel and rare depth, with a spirited tension created by an animated dialogue between fruit, sapidity, and a crisp acid, backgrounded by a long-lingering finish exuding salted-butter pastry and candied ginger. This duet of finesse and forcefulness gives EBB its timeless quality of balance and grace.

0,75L 6.000

1,5L 500

3L 50



FRANCIACORTA DOCG PAROSÉ

ROSÉ PAS DOSÉ MILLESIMATO

The impressive harmony displayed by Parosé is the fruit of an elegant touch of Chardonnay melding into the decisive personality of Pinot Noir, which predominates in the cuvée. The Pinot Noir must be given a brief contact with the skins until it displays a subtle golden-pink with coppery overtones, and the final cuvée reposes over 36 months sur lie, which deepens its richness and depth, qualities already in evident on the nose, yet perfectly in harmony with its stylish grace. There, aromatic orange peel, rhubarb, redcurrant, rose petals, and hazelnut shortbread mutually enrich each other, shot through with a vein of pink pepper. In the mouth, a slight hint of tannin serves as an intriguing foil to the appealing crispness of the fruit, imparting a touch of youthful vigour to the wine. Supple and seductive, clean-edged and crisp, boasting a lengthy, sapid finish hinting of citrus, mixed nuts, and dried fruit, Parosé is truly a gourmet companion for every occasion.

0,75L 6.000

1,5L 500

3L 50



FRANCIACORTA DOCG RISERVA PAS DOSÉ 2008

Painstaking attention rooted in family memory, intimate understanding of the vineyard, artisanal practices, but above patient waiting for time to transform what the earth gave us, then an outstanding growing year and, finally, 10 years of ageing in our cellars: these are what gifted us with our first Riserva. From a quality-selection of our finest Chardonnay, Pinot Noir, and Pinot Blanc grapes, this cuvee exhibits a rare complexity whose distinctiveness lies in the kaleidoscopic flow of its ever-evolving equilibrium. The slender, shimmeringly golden bead precedes a sublimely-balanced counterpoint between crisp almond and ripe tropical fruit, apricot preserves, tangy citrus, and candied ginger, barley biscuits, and a hint of briny iodine, which gradually yield in turn to impressions of honey, tea leaf, and wild mint. Vibrant fruit immediately enkindles the impressively-tactile energy of the palate and drives a progression that is as elegant as it is broad and dynamic, with a crisp acidity complementing the fruit encountered on the nose.

0,75L 5.900

1,5L 390

3L 100



CURTEFRANCA BIANCO DOC CAMPOLARGA



A luminous straw-yellow announces this duet of Chardonnay and Pinot Bianco, with its fragrant mosaic of apple and plum, and an intriguing contribution from crisp pineapple and bergamot. Stylish hints of wildflowers and thyme segue into a pleasantly dry palate that displays a stellar savouriness and a tasty vein of citrusy acidity.



0,75L 15.000

SEBINO PASSITO IGT SULIF



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.



0,375L 2.500

CURTEFRANCA ROSSO DOC FONTECOLO



Cabernet Franc, Cabernet Sauvignon, and Merlot combine in a wine that is intense yet judiciously proportioned, appealing with fresh-picked, crunchy wild red berryfruit, dark cherry, ripe plum, wild blackberry, all enlivened with a vein of wild herbs that lend pungent complexity to a suite of velvety tannins.

0,75L 15.000





*Da cinque generazioni il tempo e l'esperienza
ci insegnano a trasformare le nostre uve in emozioni.*

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il Mosnel di E.Barboglio e Figli Soc.Agr.S.
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