



FRANCIACORTA

MOSNEL

1836

FRANCIACORTA DOCG EBB

EXTRA BRUT MILLESIMATO 2007 "RIEDIZIONE 2023"

As densely minute yet limitlessly luminous as the Milky Way for its finesse and radiant grace, EBB Riedizione 2007 is the Franciacorta that exalts its expressive Chardonnay through the time-full lens of its lengthy maturation. Here is a wine that plumbs the full potential of its grapes in a protean dance of poly-layered fragrances of grilled almonds, hazelnut paste, and elderflower syrup that seamlessly segue into vein of freshly-roasted espresso bean lifted by a subtle floral draught and fines herbes. The palate is an interplay of intensity and delicacy, with honey and ripe tropical fruit infusing fragrant citrus, then yielding in turn to the felt-like advance of tertiary complexity, the artifice of sapient time revealing its portfolio of evolutionary aromas. Here are spice bread, laurel, fresh Virginia tobacco, and candied ginger, flanked by a certain tanginess, a deep weft, and a still-lingering acidity that admirably bolsters a long-lingering, elegant finish.

VINEYARD LOCATION AND EXPOSURE: In our vineyards facing east-southeast.

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, from 6 to 16 August.

VINIFICATION: Only the free-run must (the first part of the juice) went into Franciacorta EBB. The primary fermentation was carried out in small 225-litre oak barrels, where the wine matured for five months, until the following spring. The cuvée was assembled and the wine was given the liqueur de tirage for refermentation in the bottle and subsequent maturation.

MATURATION, AGEING: The tiered-up bottles remained in our cellars for 14 years and a half before riddling. The sediment was then removed and they were given the Extra Brut-style liqueur d'expédition, then corked and wired. This Franciacorta then rested in the bottle a further six months before release.

ALCOHOL: 12,5% vol.

COMPONENT GRAPE VARIETIES: Chardonnay.

YEAR FIRST PRODUCED: 2003.



0,75 L 900

1,5 L 60