



FRANCIACORTA

MOSNEL

1836

FRANCIACORTA DOCG EBB

EXTRA BRUT MILLESIMATO 2010 "RIEDIZIONE 2020"

A fragrant fresco initially appears, composed of aromas in a protean succession of appearances in the glass, where the radiant, still-youthful notes of citrus initially predominate, along with subtle hints of verbena and jasmine flower, then slowly yield to a riper vein of yellow plum and pineapple that in turn meld into a tangy edge of briny iodine. The palate is supple enfolding yet incisive, while the mousse irresistibly expands, infusing everywhere crisp lemon and white mulberry in its dance between a lifting acidity, pleasurable weight, and succulent passionflower. A lengthy, mineral-charged finish summons up delicate almond, then closes on a refined crescendo of balsam and eucalyptus honey.

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 23 to 31 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 9 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.



0,75L 900