



FRANCIACORTA

MOSNEL

1836

FRANCIACORTA
DOCG

MILLESIMATO

BRUT 2000 RIEDIZIONE 2020

This special selection of our finest Chardonnay, Pinot Blanc, and Pinot Noir grapes reprises one of our inaugural Franciacortas, Brut Millesimato, produced for the first time in 1982.

It appears a luminous gold and with an ultra-delicate bead. Smooth, supple scents of chamomile, curry plant, and tamarind emerge initially, followed by vibrant impressions of bergamot and citrusy notes of pink grapefruit, plus a sweet vein of eucalyptus honey and beeswax. The nose concludes on a crescendo of hazelnut paste, gift of the wine's lengthy maturation. An energy-laden progression in the mouth sweeps away all preconceptions about the effect of time: at a full 20 years after harvest, there is no hint of oxidation; the palate is crisp and clean-edged, well-sculpted by tangy citron and pungent candied ginger. A mineral-bolstered progression is accompanied by complementary thrusts of brine and limestone, until an enfolding wave of aromatic fruit and delicate, fresh-baked petites fours ushers in a finish as rich and full-volumed as it is magisterially well-proportioned.

VINEYARD AREA: Our own estate vineyards, aspected east-southeast.

SOIL PROFILE: Flat and undulating within morainic formations; loose, of medium fertility and depth, with good pebble content.

TRAINING SYSTEM: Guyot.

VINEYARD YIELD: 85 quintals per hectare = 55 hectolitres per hectare

HARVEST: Hand-harvested into small crates in the final third of August 2000.

VINIFICATION: The clusters are pressed in a pneumatic press, with separation of the 1st and 2nd fractions. After a 12-hour gravity-settling at 15° C of the must, it is inoculated with cultured yeasts and fermented, part in stainless steel, part in oak casks. After a partial malolactic fermentation and successive racking, the cuvée was assembled in March 2001. The tirage dosage was then added, the wine bottled and sealed with a crown cap, and the bottles were laid to rest for the secondary fermentation.

MATURATION & AGEING: The bottles remained stacked for a full 19 years in our 17th-century cellars. They were then riddled, disgorged, given a Brut-style dosage, and provided with the final cork and wire cage. Further bottle-ageing was finally necessary before this wine was ready for release.

ALCOHOL: 12.5% vol.

GRAPES: Chardonnay, Pinot Blanc, and Pinot Noir

FIRST PRODUCED: 1982



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