



FRANCIACORTA

**MOSNEL**

1836

## FRANCIACORTA DOCG PAROSÉ

ROSÉ PAS DOSÉ MILLESIMATO 2010 "RIEDIZIONE 2020"

An utterly unique Franciacorta whose deep, intense aromatics open in the glass to a mosaic of sun-dried wild red berry, cherry pit, tamarind and ylang ylang oil, with a bright note of blood orange that enlivens the ensemble. It is darker on the palate, where sour cherry and rhubarb appear, to seductively reveal a measured structure and limpid minerality. The progression concludes with leisurely notes of raspberry and redcurrant pastry on the finish, which segue into impressions of dried orange and a long-lingering, stylish hint of cardamom.

**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 shallow boxes from 23 to 31 August. **VINIFICATION:** Only the free-run must (the first fraction of 50% of the must) goes to produce Franciacorta Parosé, which owes its delicate hue to a brief maceration of Pinot Noir on the skins. The must fermented in small 225-litre oak barrels and remained there for six months, until the following spring. The cuvée was assembled, the "liqueur de tirage" added, and the bottles were laid down for the prise de mousse.

**MATURATION, AGEING:** The tiered-up bottles remained in our cellars 9 years and a half before riddling. The sediment was then removed and they were given the Pas Dosé-style liqueur d'expédition, then corked and wired. This Franciacorta rested in the bottle a further six months before release.

**ALCOHOL:** 12,5% vol.

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

**YEAR FIRST PRODUCED:** 2001.



0,75L 900