

FRANCIACORTA DOCG PAROSÉ

ROSÉ PAS DOSÉ MILLESIMATO 2007 "RIEDIZIONE 2023"

The delicate coppery hues enlivening a gorgeous sunset's showy orange-pink appear with a brilliance undimmed by age, as do the dense, hypnotic sinuosity of the tiniest of bubbles. This Riedizione of Parosé 2007 not only underscores the enduring partnership of Mosnel and time, but it gives new meaning to waiting, since it offers a palette of nuances wholly diverse from those on display at the wine's initial debut ten years ago. Now, more than three lustrums have gently replaced the fruit-rich fabric of this alchemy of Pinot Noir and Chardonnay with a beautifully-proportioned framework displaying new-found aromas of rooibos tea, dried raspberry, rose gelée, toasted barley, and hazelnut short-crust, backgrounded by oriental spices. Its still-solid vertical grip hints at pink grapefruit zest and star anise, which open fully on the finish, infused with a delicate touch of balsam. The aromatic equilibrium encountered on the nose is mirrored by the palate's harmonious proportions, revealing a new elegance but, even more, a mature complexity, its newly-found depth and breadth transforming Parosé Riedizione 2007 into all but a "vino da meditazione".

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 6 to 16 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 14 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.



0,75 L 900

1,5 L 60