



FRANCIACORTA

**MOSNEL**

1836

## FRANCIACORTA DOCG EBB

EXTRA BRUT MILLESIMATO 2016

A brilliant, shimmering clarity finds its perfect foil in a soft, delicate bouquet that with elegance and grace accompanies the palate's stately progression, a prerogative reserved for a stylish, yet self-confident wine marked by crisp contours and a rare sobriety. No element overwhelms, nuance and proportion reign uncontested: lemon and citron, sun-kissed and succulent, that predominate among yellow citrus; crisp, fresh-picked white peach; a delicate thread of just-budding lime and lemon blossoms; and white tea, all gradually building in complexity and intensity, lifted almost imperceptibly by fragrances ranging from fresh bread to roasted walnuts. A dense, creamy palate displays a vibrant thrust towards an aristocratic yet beguiling 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 23 to 29 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 more than 48 months 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% vol.

**COMPONENT GRAPE VARIETIES:** Chardonnay.

**YEAR FIRST PRODUCED:** 2003.



0,75L 8.040

1,5L 400

3L 30