



FRANCIACORTA

**MOSNEL**

1836

## FRANCIACORTA DOCG PAROSÉ

ROSÉ PAS DOSÉ MILLESIMATO 2016

A subtly pale rosé of shimmering clarity vaunts a likewise delicate and rarefied aromatic complex, woven of fruit near hidden by crisp herbs, just-ripened wild strawberry, white cherry, and currant, enlivened by refreshing thrusts of mandarin orange and chinotto enfolding vibrant citrus, and by pungent fresh ginger. A tempting meditation is banished by a decisive entry on the palate, where the nervy backbone delivers an energy-laden, vigorous progression showcasing an astounding wealth of nuances that weave an intricate, aromatic tapestry, with prominent threads of iodine and spice. The finish unfurls magisterial length.

**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 29 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 for more than 48 months 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% vol.

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

**YEAR FIRST PRODUCED:** 2001.

0,75L 5.970

1,5L 300

3L 30

