

## FRANCIACORTA DOCG EBB

## EXTRA BRUT MILLESIMATO 2018

Innate incarnation of the knife-edged grace of Chardonnay for whom the ancient glacial moraines of Franciacorta provide a providential home, EBB 2018 is a novel duet of uncompromising purity and alluring seduction. A dense cream of pin-point bubbles enlivens its crystalline brilliance, then an intense draught of verbena, osmanthus, and a touch of lemon rise from the glass, melded with green apple and citron and fleeting appearances of green tea and fresh ginger. A few more minutes summon up impressions found on the mid-palate: savoury hints of almond and honey, of pan brioche and Asian pear, all enfolded in an electrically citrus embrace that, in tandem with a succulent mineral grip, thrusts towards a scrupulously elegant, lengthy palate, every component marking a youthful wine on the path to a complex future.

VINEYARD LOCATION AND EXPOSURE: In our vineyards facing eastsoutheast.

**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 = 48 hectolitres/hectare. **HARVEST:** Hand picked into small boxes, from *13 to 23 August 2018* **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 refermentaton 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'expedition, 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.





il Mosnel di E.Barboglio e Figli Soc.Agr.S. - Contrada Barboglio, 14 - 25050 Camignone di Passirano (BS) - T. +39 030 653117