



FRANCIACORTA

MOSNEL

1836

FRANCIACORTA DOCG PAROSÉ

ROSÉ PAS DOSÉ MILLESIMATO 2018

A luminous pink gold shot through with delicate-fingered hints of dusk and the supple pulsing of a delicate bead intrigue the eye as Franciacorta Parosé 2018 opens to presage a stylish arc of subtle fragrances, felicitous fruit of a contribution of Chardonnay's aristocratic finesse to the major role of Pinot Noir, now a splendidly-flourishing native in the deep marls of Franciacorta's Camignone. A brimming spring bouquet of citrus-edged kumquat and tangerine opens a vibrant kaleidoscope of aromas, backgrounded by pomegranate seeds and tiny redcurrant, then segueing into elegantly-spiced pastries only upon the opening of the palate. Whereupon, like a delicately-dynamic creation of Murano, it expands into cloud of multi-hued fragrances, strikingly iridescent and near weightless, an airy skein of crisp acidity further enlivened by a spark of salinity on a savoury finish, graceful, succulent, and near eternal.

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 = 48 hectolitres/hectare.

HARVEST: Hand picked into shallow boxes from 13 to 23 August 2018.

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 5.735

1,5L 200

3L 30

