FRANCIACORTA

MOSNEL

1836

FRANCIACORTA DOCG

MILLESIMATO

BRUT “QdE” 2001

Depth, breadth, and pure energy are the hallmarks of QdE Millesimato 2001 in magnum, cloaked in a magnificent gold and vaunting a vibrant, supple bead, fruit of 22 years of ageing sur lie. Intensity, aristocratic breed, and a superbly-evolved personality are on generous, intriguing display, reinforcing sip after sip the utterly transformative power of time. First to emerge are dried pear and candied zest of Sorrento lemon, kumquat and chamomile infused with a hint of mint, followed by darker, and smoother impressions of apricot confit, macadamia nut, and light-bodied chestnut honey, all of which meld together on the palate into a surprising crescendo of aromas, textures, and flavours. Power, amplitude, and vibrancy on the palate are ramped up by a vein of acidity decisively out of proportion to the wine’s age, while a draught of white pepper and pencil lead lends an earthy minerality and lifts citrus-edged fruit towards a supple, creamy finish, marked by almond, chamomile, and orange zest, that is near-endless and all-satisfying.

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: Spurren cordon.
YIELD PER HECTARE: 80 quintals of grapes/hectare = 52 hectolitres/hectare.
HARVEST: Hand picked into shallow boxes by the end of August 2001.
VINIFICATION: The clusters were gently pressed in a pneumatic press, and the first and second fractions were kept separate. After a 12-hour gravity settling at 13°C, the must was inoculated with cultured yeasts and the wine was fermented, part at controlled temperatures in stainless steel, part in oak barrels, and then went through malolactic fermentation. The cuvee was assembled in March 2002, the liqueur de tirage added and the bottles capped; then the bottles were laid down for the prise de mousse.
MATURATION, AGEING: The tiered-up bottles remain in our cellars for at least 21 years and half before riddling. The sediment is then removed and they are given the Brut-style liqueur d'expedition, then corked and wired. This Franciacorta then rests in the bottle a further three months before release.
ALCOHOL: 13% vol.
COMPONENT GRAPE VARIETIES: Chardonnay-Pinot Blanc -Pinot Noir
YEAR FIRST PRODUCED: 1984.

1,5L 100

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