



## Franciacorta Brut DOCG

Mosnel

<b>Type</b>	Sparkling wine
<b>Origin</b>	Italy, Lombardia
<b>Producer</b>	Mosnel Camignone di Passirano
<b>Expansion</b>	At least 24 months bottle fermentation
<b>Contents</b>	1.5 Lt
<b>Enjoyment phase</b>	up to 10 years
<b>Serving temperature</b>	8 - 10°C
<b>Alcohol content</b>	12 %
<b>Grape varieties</b>	Chardonnay, Pinot Bianco / Pinot Blanc / Weissburgunder, Pinot Nero / Pinot Noir / Blauburgunder
<b>Article no</b>	13001300

### Comments

Since 1979, the harmonious blending of Chardonnay, Pinot Blanc and Pinot Noir grapes at each harvest recreates the blend that is the foundation of their style.

### Pairing

It is ideal as an aperitif, with oysters, caviar, salmon or all fish starters, mild cheese, fine antipasti or simply to enjoy on its own.

### Tasting notes

After almost 24 months on the lees, the Brut reaches its balance and is ready to be degorged. The white gold goblet has a fine, velvety perlage. The fine aromatic profile of floral notes of elderflower and hawthorn gives delicate nuances to the freshness of the fruit, between Mediterranean citrus and white and yellow fruit, with hints of herbs and almonds. The sip has joyful proportions of freshness and fruit with a lingering finish that is refined and harmonious.