



Franciacorta Brut Nature DOCG BIO

Mosnel

Type	Sparkling wine
Origin	Italy, Lombardia
Producer	Mosnel Camignone di Passirano
Expansion	Matures in the cellar for at least 24 months on the lees
Contents	75 cl
Serving temperature	8 - 10°C
Alcohol content	12 %
Grape varieties	Chardonnay, Pinot Bianco / Pinot Blanc / Weissburgunder, Pinot Nero / Pinot Noir / Blauburgunder
Article no	13017817

Comments

The debut of this new cuvée made solely from organically-grown grapes pays homage to the quintessence of the vineyard and to the utter harmony of nature's components. This assemblage of elegant Chardonnay and subtly fruity Pinot Blanc, with a judicious tot of Pinot Noir to lend structure, matures sur lie a minimum of 24 months in the cellar.

Pairing

It is ideal as an aperitif, with oysters, caviar, salmon or all fish starters, mild cheeses, refined antipasti or simply for pure pleasure.

Tasting notes

In the crystal-clear goblet of white-gold tones with greenish hints, a vital energy is revealed that is infused with freshness, where the citrus precision of citron and grapefruit fades into the floral notes of hawthorn, honeysuckle and verbena with an

iodine touch. The fruit has the nuances of white peach and gooseberry, and the airy breath of youth, which returns in a generous sip that is flawless, taut and dynamic, with a lively, savoury finish.