



Franciacorta EBB Extra Brut DOCG 2013

Mosnel

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| Type | Sparkling wine |
| Origin | Italy, Lombardia |
| Producer | Mosnel Camignone di Passirano |
| Expansion | At least 48 months bottle fermentation |
| Contents | 1.5 Lt |
| Vintage | 2013 |
| Enjoyment phase | up to 15 years |
| Serving temperature | 8 - 10°C |
| Alcohol content | 12 % |
| Grape varieties | Chardonnay |
| Article no | 13013313 |

Comments

The tribute to the founder Emanuela Barzano? Barboglio to whom it is dedicated has the harmonious and accomplished features of a Renaissance fresco.

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

Elegant energy, subtle concentration, brilliant texture, incredibly intense persistence and great purity and precision. In the gleaming gold goblet with its fine perlage, the proportions between the dominant floral theme on the first nose with lemon blossom and verbena, and the bright fruit theme with notes of mandarin, ginger and crisp green apple are defined in the contours by menthol, pepper and saltiness nuances.

The vinification in small oak barrels of the best Chardonnay grapes matured on the lees for more than 36 months supports the matter on the palate, refined by the lively citrus of bergamot with a dynamic made engaging by a crisp savouriness supported by the Extra Brut dosage, which enhances the delicate and aristocratic style of this Franciacorta.