



# Franciacorta Parosé Millesimato DOCG 2009

Mosnel

<b>Type</b>	Sparkling wine
<b>Origin</b>	Italy, Lombardia
<b>Producer</b>	Mosnel Camignone di Passirano
<b>Expansion</b>	At least 36 months bottle fermentation
<b>Contents</b>	3 Lt
<b>Vintage</b>	2009
<b>Enjoyment phase</b>	up to 15 years
<b>Serving temperature</b>	8 - 10°C
<b>Alcohol content</b>	12 %
<b>Grape varieties</b>	Chardonnay, Pinot Nero / Pinot Noir / Blauburgunder
<b>Article no</b>	13016409

## Comments

With the passionate intensity of a choreographer intent on the intricacies of the unfolding ballet, Pinot Noir contributes to a dialectical arabesque between dense mouthfeel and an arching thrust of crisp acidity, with a soaring, vibrant Chardonnay as its co-star.

## 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

The mousse of Parosé is immediately striking in its enormity and persistence in the glass, with thick, white bubbles that rise with conviction. The nose is intensely broad, without ever being weighed down by extraneous notes: this is a wine that has been

expected and matured for three years. The colour is poignant, similar to a spring dawn, vaguely amber and reflective thanks to the alabaster veins. The aroma is exciting, with an intensity and density of reflections that invite meticulous analysis. On the palate, an iridescent variety of cooked fruit is perceived, alongside a lively vegetation. Hints of homemade cakes, steeped in the liqueur of festive days, also emerge. The taste experience is a feast in itself, opened by the sudden, sideways reminder of winter chestnuts, and with a crisp progression towards a lingering, enveloping finish, marked by a maturity and euphoria encased in a dry, precise embrace like that of a farewell.