



Franciacorta Parosé Millesimato DOCG 2019

Mosnel

Type	Sparkling wine
Origin	Italy, Lombardia
Producer	Mosnel Camignone di Passirano
Expansion	At least 36 months bottle fermentation
Contents	75 cl
Vintage	2019
Enjoyment phase	up to 15 years
Serving temperature	8 - 10°C
Alcohol content	12.5 %
Grape varieties	Chardonnay, Pinot Nero / Pinot Noir / Blauburgunder
Article no	13017019

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.