



## Franciacorta Pas Dosé DOCG

Mosnel

<b>Type</b>	Sparkling wine
<b>Origin</b>	Italy, Lombardia
<b>Producer</b>	Mosnel Camignone di Passirano
<b>Expansion</b>	At least 30 months bottle fermentation
<b>Contents</b>	75 cl
<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>	13017717

### Comments

At least 30 months of silent repose in il Mosnel's cellars are required for our Chardonnay, Pinot Bianco, and Pinot Noir cuvée to achieve its destined harmony in our Pas Dosé, in our opinion, the very quintessence of our vineyard and the Franciacorta growing area.

### 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 brilliant goblet with its golden hues and delicate, persistent perlage, the aromatic profile is characterised by the vital freshness of citron and white peach, fragrant notes of wild herbs and lemon blossom, with the taut, lively energy anticipating a dry, sharp sip, dynamic in its fresh, savoury notes, with a persistent, harmonious finish.