



# Franciacorta Riserva Pas Dosé 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 144 months bottle fermentation
<b>Contents</b>	75 cl
<b>Vintage</b>	2009
<b>Enjoyment phase</b>	up to 15 years
<b>Serving temperature</b>	8 - 10°C
<b>Alcohol content</b>	12.5 %
<b>Grape varieties</b>	Chardonnay, Pinot Bianco / Pinot Blanc / Weissburgunder, Pinot Nero / Pinot Noir / Blauburgunder
<b>Awards</b>	96 Falstaff /
<b>Article no</b>	13017047

## Comments

The Riserva Mosnel 2009 now embodies the pinnacle of hedonistic pleasure, that idea of Franciacorta that defies time to acquire a fascinating complexity and a vibrant personality thanks to its long maturation on the lees.

## 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

Almost 12 years old for this 2009 with disgorgement in 2022, unfolding in the glass a rich and radiant bouquet that is totally seductive. A symphony of the best

chardonnay, pinot blanc and pinot noir grapes from the family's historic vineyards, it has a multifaceted aromatic profile between enveloping notes of honeyed brioche, freshness of citrus peel and yellow apples in compote, jasmine tea, malted biscuit and nuances of passion fruit. The majesty of the sip is boosted by a freshness that is crisp and pressing on the palate, supported by a savouriness that underpins the creamy sip with a deep and multidimensional core of fruit, endowed with remarkable concentration and, at the same time, a tapered length on the finish with great balance. A golden balance between complexity and agility that come together in a glass that delights the senses.