

Mosnel

Franciacorta Brut Rose



ROSÉ
CHAMPAGNE &
SPARKLING



ITALY



LOMBARDIA



SUITABLE
FOR VEGANS

TASTING NOTE

Gold-edged, powder-pink hue. Nose evokes redcurrants, cherries, apricot, wild strawberry, peony, blood oranges, fresh almond, cotton candy. Generous, warm mouthfeel with energy of pomegranate, red apple. Complex, tangy sapidity.

VITICULTURE

The vineyards are located in the village of Passirano, at the foot of the Monterotondo and Fantecolo hills, with east-southeast exposure. The undulating terrain in a glacial-origin bowl, with loose soils of medium fertility, with medium-deep gravel-pebble mixture.

VINIFICATION

Pinot Noir grapes undergo brief skin fermentation for pink hue. Chardonnay, Pinot Blanc pressed in pneumatic press, fractions separated. Fermentation, 7-month maturation partly in stainless steel, partly in small oak barrels with malolactic fermentation.

SIZE	75cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Chardonnay (40%), Pinot Noir (40%), Pinot Blanc (20%)
CLOSURE	Natural Cork
SKU CODE	L56061NV
EXPRESSION	Sparkling & Champagne
COUNTRY	Italy
REGION	Lombardia
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.1
TOTAL ACIDITY	6.5g/l Tartaric
RESIDUAL SUGAR	4.5g/l
SKU	L56061NV