



## Sinfonia No.13

### FRANCIACORTA BRUT 2009

#### **Thirteen,**

*as in the number of harvests that passed before it saw the light of day again,*

*as in the birthday of Paolo Radici,  
of the unforgettable Mamma Luciana  
and of the young Francesco and Sebastiano,*

*as in the Symphony by Mozart interpreted by Arturo Benedetti Michelangeli in his residence,  
lying on the hill that overlooks our vineyards.*

*From this true orchestra of fragrances, aromas and colours takes shape **Sinfonia No.13**,  
blend of our finest Chardonnay and Pinot Noir grapes that rests in the cellar  
for a full 153 months, and with a production of just **125 gift-boxes** of two bottles each.*

#### **The 2009 growing year**

The year 2009 went normally, showing a regular weather pattern dominated by averagely high temperatures. In fact, the season was generally warm, marked by providential rainfalls which ensured an excellent bunch growth and minimized the risk of water stress. The berries were healthy, turgid, tough-skinned and crisp-fleshed and they displayed the best premises for long-living Franciacorta wines.

#### **Bouquet**

Fragrant and precise, the bouquet unleashes hints of yellow apple and cedar and floral impressions of calycanthus, linden and hawthorn. A spiciness of white pepper and tertiary notes which recall the blond tobacco and the slightly toasted hazelnut linger overall. The nose is then teased by a distinct balsamic touch of basil and peppermint.

#### **Palate**

Elegant and refined, Sinfonia No.13 2009 surprises the palate with a vibrant sip and a very fine perlage. The enveloping aftertaste reminds of citrus fruit pith and eucalyptus and closes with a voluminous finish of rare persistence, enriched by delicate notes of ginger.

#### **Serving suggestions**

Our hope is that you will be able to enjoy this wine right away, which spent a considerable time *sur lie*: savour its vigorous fruit, grapes picked at the very moment of peak ripeness. Alternatively, you may enjoy its increased richness following further ageing.

The perfect blend of crispness and ripeness, Sinfonia No.13 will be at its most splendid with adventurous dishes, which might include Catalan crustaceans, foie gras, goat cheese and fried fish.

*Produced by Ronco Calino Società Agricola srl  
Adro - Italia - Produced in Italy  
Alcohol 13% by vol. - Contains sulfites.*