



Sinfonia No.13

FRANCIACORTA BRUT 2008

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 155 months, and with a production of just **126 gift-boxes** of two bottles each.*

The 2008 growing year

The grapes of the 2008 harvest are the result of a fresh and little sunny spring, which determined a slow and regular bud break. The frequent rainfall during the early stages of the growing cycle reduced the percentage of fruit set, dampening the productive generosity that vintage 2008 seemed to promise. In the summer months, grape ripening enjoyed excellent weather conditions, with an optimal water regime that ensured fully ripe and concentrated clusters.

Bouquet

Elegant and iridescent, the bouquet is rich in tropical fruit, with notes of pineapple, mango, papaya and lychee. Fruit pairs nicely with flowers, linden and chamomile, and a delicate hint of star anise. The nose is then teased by tertiary suggestions reminiscent of toasted hazelnut, Venetian sweet bun and melted butter.

Palate

The sip of excellent structure and creaminess amazes for minerality and freshness. The enveloping and convincing aftertaste confirms the sensations on the nose of yellow pulp fruit and closes with a voluminous finish of rare persistence, enriched by hints of vanilla ice cream and soft *boisé* notes.

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, Culatello aged for at least 36 months, oven-baked or fried fish.