RADACINI

Experience the charm of Radacini Semidry sparkling wines, crafted to add a splash of joy and vitality to your everyday moments. Meticulously produced using the renowned Charmat Method, these sparkling delights captivate with their elegant bubbles and irresistible aromas.

The Semidry range by Radacini perfectly blends premium quality with exceptional value, making it the perfect choice for any celebration - whether it's a cozy evening of selfindulgence, a vibrant gathering with friends, or a heartwarming family event!



MUSCAT DEMISEC VINTAGE: NV



%

GRAPE VARIETY:

MUSCAT OTTONEL 100%

REGIUN:

CIMISLIA (SOUTH)

VINIFICATION:

CHARMAT METHOD

TANK FERMENTATION AT CONTROLLED TEMPERATURE UP TO 25 DAYS

SPECIFICATION: DOSAGE 35 G/L; ALC 12%

APPEREANCE:

STRAW YELLOW WITH GREENISH HUES FINE AND PERSISTENT BUBBLES

NOSE:

INTENSE, ORCHARD FRUITS, FLORAL NUANCES, SWEET HONEY NOTES

PALATE:

FULL OF FRESHNESS, PLEASANT SWEETNESS, VIVID ACIDITY

FOOD PAIRING:

PAIRING WELL WITH LIGHT APPETIZERS, SOFT CHEESES, BASIC CAKES (VANILLA CAKE, COOKIES)