

RADACINI

Vero di Moscato is a sparkling wine range crafted using the single fermentation process of original grape must. This technique preserves the natural aromas of reach, sweet Muscat grape varieties.

With an intense floral and fruity aroma, a sweet lingering taste and refreshing acidity, Vero di Moscato captures the beauty and joy of life in a classic and unforgettable Italian style!



VERO DI MOSCATO DOLCE ROSÉ

VINTAGE: NV



VARIETY:
CUVÉE OF MUSCAT GRAPES



REGION:
CIMISLIA (SOUTH)



VINIFICATION:
SINGLE FERMENTATION OF GRAPE MUST
TANK FERMENTATION AT CONTROLLED TEMPERATURE UP TO 25 DAYS



SPECIFICATIONS:
DOSAGE 70 G/L; ALC 7%



APPEREANCE:
DELICATE PINK
ELEGANT AND PERSISTENT BUBBLES



NOSE:
AROMATIC LAYERS OF SWEET CHERRIES, RASPBERRIES, SWEET POMEGRANATES



PALATE:
RED FRUITS AND BERRIES, HINT OF JASMINE AND CITRUS NOTES



FOOD PAIRING:
PAIRING WELL WITH SPICY APPETIZERS, BLUE OR CHEDDAR CHEESES,
CHOCOLATE CAKE, WHIPPED CREAM DESSERTS



AWARDS:
SILVER MEDAL, EFFERVESCENTS DU MONDE, 2024
SILVER MEDAL, VIENNA INTERNATIONAL WINE CHALLENGE, 2024

