

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 self-indulgence, a vibrant gathering with friends, or a heartwarming family event!



DEMISEC

VINTAGE: NV



GRAPE VARIETY:

BLEND FROM THE CAREFULLY SELECTED WHITE GRAPE VARIETIES



REGION:

PERESECINA (CENTER)



VINIFICATION:

CHARMAT METHOD

TANK FERMENTATION AT CONTROLLED TEMPERATURE UP TO 25 DAYS



SPECIFICATIONS:

DOSAGE 35 G/L; ALC 12%



APPEARANCE:

STRAW YELLOW WITH GREENISH HUES

FINE AND PERSISTENT BUBBLES



NOSE:

AROMAS OF GREEN APPLES, CITRUS, A HINT OF WHITE FLOWERS



PALATE:

PLEASANT, BALANCED, REFRESHING ACIDITY



FOOD PAIRING:

PAIRING WELL WITH SEMI HARD CHEESES, LIGHT CHARCUTERIE PLATTES, FISH, FRIED CHICKEN