

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 ROSÉ

VINTAGE: NV



GRAPE VARIETY:

BLEND FROM THE CAREFULLY SELECTED RED GRAPE VARIETIES



REGION:

CIMISLIA (CENTER)



VINIFICATION:

CHARMAT METHOD

TANK FERMENTATION AT CONTROLLED TEMPERATURE UP TO 25 DAYS



SPECIFICATION:

DOSAGE 35 G/L; ALC 12%



APPEARANCE:

BRIGHT PINK

FINE AND PERSISTENT BUBBLES



NOSE:

BERRY (RASPBERRY, STRAWBERRY), COMPLEMENTED BY FLORAL NOTES



PALATE:

DISCREET NOTES OF SWEETNESS ARE WELL BALANCED BY LIVELY ACIDITY



FOOD PAIRING:

IDEAL FOR AN APERITIF, BUT ALSO PAIRING WELL WITH LIGHT APPETIZERS, WHITE MEAT, LIGHT DESSERTS (STRAWBERRY MOUSSE)