

RADACINI

This sparkling wine collection highlights the unique character of each grape variety. Extended contact with the lees during fermentation enhances the flavors and imparts a refined texture, creating vibrant sparkling wines with exceptional quality and personality.

Discover the true elegance of wine in every glass of Radacini sparkling, and turn any occasion into an unforgettable experience!



PINOT GRIGIO EXTRA BRUT

VINTAGE: NV



VARIETY:
PINOT GRIGIO 100%



REGION:
PERESECINA VILLAGE (CENTER)



VINIFICATION:
METHODE CHARMAT
TANK FERMENTATION AT CONTROLLED TEMPERATURE UP TO 30 DAYS
AGEING IN CONTACT WITH LEES FOR AT LEAST 60 DAYS



SPECIFICATIONS:
DOSAGE 5,5 G/L; ALC 12%



APPEARANCE:
PALE PINK
DELICATE AND LIGHT BUBBLES



NOSE:
RED FRUITS AND BERRIES WITH A TOUCH OF CITRUS NOTES



PALATE:
IDEAL BALANCE BETWEEN FRESHNESS OF SUMMER FRUITS AND LIVELY ACIDITY



FOOD PAIRING:
IDEAL AS A REFRESHING APERITIF, BUT ALSO PAIRING WELL WITH CREAMY CHEESES LIKE BRIE, CAMAMBERT, FISH, SEAFOOD, GRILLED CHICKEN, LIGHT DESERTS