

RADACINI

Every bottle of Radacini National range tells a story of deep roots and cherished traditions. Made from native grape varieties and crafted through a single fermentation of grape must, these wines are alive with delicate fruity and floral aromas, complemented by vibrant, expressive flavors.

By choosing the Radacini National range, you embrace authenticity and heritage. You choose a wine that captures the true essence of the grapes and the land they come from.



FETEASCA ALBA BRUT

VINTAGE: NV



VARIETY:
FETEASCA ALBA



REGION:
CIMISLIA (SOUTH)



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



SPECIFICATIONS:
DOSAGE 9 G/L; ALC 11%



APPERANCE:
STRAW YELLOW WITH GREENISH HUES
FULL TEXTURED AND PERSISTENT BUBBLES



NOSE:
DELICATE, WILDFLOWERS, CITRUS ZEST, SUTBLE NOTES OF PEAR



PALATE:
CRISP AND REFRESHING, WITH A LIVELY ACIDITY AND CLEAN FINISH



FOOD PAIRING:
IDEAL AS AN APERITIF, PAIRING WELL WITH LIGHT SALADS, SOFT CHEESES, GRILLED WHITE FISH AND CHICKEN, PASTA DISHES



AWARDS:
GOLD MEDAL, MUNDUS VINI, 2025
GOLD MEDAL, BERLINER WINE TROPHY, 2025
GOLD MEDAL, FRANKFURT INTERNTIONAL TROPHY, 2024
GOLD MEDAL, BERLINER WINE TROPHY, 2024
SILVER MEDAL, VIENNA INTERNATIONAL WINE CHALLENGE, 2024

