

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.



VIORICA BRUT

VINTAGE: NV



VARIETY:
VIORICA



REGION:
CIMISLIA (SOUTH)



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



SPECIFICATIONS:
DOSAGE 10 G/L; ALC 11,5%



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



NOSE:
ELEGANT, WHITE FLOWERS, ORCHARD FRUITS, CITRUS BLOSSOM



PALATE:
FRUIT FORWARD, WELL BALANCED ACIDITY WITH CRISP CITRUS FLAVORS



FOOD PAIRING:
IDEAL AS AN APERITIF, PAIRING WELL WITH FRESH SALADS, GOAT CHEESE, SEAFOOD SAUTEÉD, SPICY ASIAN CUISINE



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

