

# RADACINI

Vero di Moscato is a sparkling wine range crafted using the single fermentation process of the original grape must. This technique preserves the natural aromas of reach, sweet Muscat grape varieties.

With an intense floral and fruity aroma, a sweet lingering taste and refreshing light acidity, Vero di Moscato captures the beauty and joy of life in a classic and unforgettable Italian style!



## VERO DI MOSCATO ROSÉ SWEET

VINTAGE: NV



**VARIETY:**  
CUVEÉ OF MUSCAT GRAPES



**REGION:**  
CIMISLIA (SOUTH)



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



**SPECIFICATIONS:**  
DOSAGE 70 G/L; ALC 7%



**APPEARANCE:**  
DELICATE PINK  
ELEGANT AND PERSISTENT BUBBLES



**NOSE:**  
AROMATIC LAYERS OF SWEET CHERRIES, RASPBERRIES, SWEET POMEGRANATES



**PALATE:**  
RED FRUITS AND BERRIES, HINT OF JASMINE AND CITRUS NOTES



**FOOD PAIRING:**  
PAIRING WELL WITH SPICY APPETIZERS, BLUE OR CHEDDAR CHEESES,  
CHOCOLATE CAKE, WHIPPED CREAM DESSERTS



**AWARDS:**  
SILVER MEDAL, EFFERVESCENTS DU MONDE, 2024  
SILVER MEDAL, VIENNA INTERNATIONAL WINE CHALLENGE, 2024

