

# RADACINI

Vero di Moscato is a sparkling wine range crafted using the single fermentation process of 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 acidity, Vero di Moscato captures the beauty and joy of life in a classic and unforgettable Italian style!



## VERO DI MOSCATO DOLCE



VARIETY:  
Muscat Ottonel 100%



REGION:  
Taraclia (South)



VINIFICATION:  
Single fermentation of grape must.  
Tank fermentation up to 25 days



SPECIFICATIONS:  
Dosage 70 g/l; alc 7%



APPEREANCE:  
Bright straw yellow.  
Elegant and persistent bubbles



NOSE:  
White stone fruits, honeysuckle, jasmine, rose



PALATE:  
Balanced sweetness and fresh acidity



FOOD PAIRING:  
Pairing well with light appetizers, mild cheeses,  
fresh fruits, desserts like eclairs, macaroons



AWARDS:  
Silver medal, Berliner Wine Trophy, 2026  
Gold medal, Mundus Vini, 2026  
Gold medal, Mundus Vini, 2025  
Gold medal, Berliner Wine Trophy, 2025  
Top 10 best sparkling wines, Effervescents du Monde, 2024  
Silver medal, Vienna International Wine Challenge, 2024

