

# 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

VINTAGE: NV



**VARIETY:**  
MUSCAT OTTONEL 100%



**REGION:**  
CIMISLIA (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:**  
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  
SILVER MEDAL, ASIA WINE TROPHY, 2024

