

RADACINI

LONG CHARMAT METHOD

Discover the art of refinement with Radacini sparkling wines crafted using the Long Charmat Method—a collection that blends exceptional quality, timeless elegance, and an unforgettable sensory experience.

Thanks to at least 6 months of maturation on lees, these sparkling wines unveil a sophisticated taste, delicate effervescence, and a velvety, creamy texture



BLANC DE BLANCS BRUT



VARIETY:
Chardonnay 100%



REGION:
Peresecina (Center)



VINIFICATION:
Long Charmat Method.
Tank fermentation at controlled temperature for at least 30 days, ageing in contact with lees for at least 180 days



SPECIFICATIONS:
Dosage 8 g/l; alc 12%



APPEREANCE:
Straw yellow with greenish reflections.
Fine and persistent perlage



NOSE:
Orchard fruits (pears, green apples, peaches),
white flowers, citrus



PALATE:
A kaleidoscope of elegant flavors, which
complement each other.
Long, memorable aftertaste, with crisp acidity



FOOD PAIRING:
Ideal as an aperitif.
Pairing well with creamy cheeses, seafood, fish, light
pasta dishes with pesto, grilled chicken



AWARDS:
Gold medal, Mundus Vini, 2025
Silver medal – AWC Vienna, 2025
Silver medal – International Wine Challenge, UK, 2025
Bronze medal, London Wine Competition, 2025
Bronze de bronz – International Wine & Spirit Competition, UK, 2025

