

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

VINTAGE: NV



VARIETY:
CHARDONNAY 100%



REGION:
PERESECINA VILLAGE (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%



APPEARANCE:
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