

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 NOIRS BRUT



VARIETY:
Pinot Noir 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:
Fresh red fruits, cherries, blackcurrants, citrus accents



PALATE:
Round, well bodied, yet very fine.
Creamy texture with berry flavours, citrus accents and vibrant acidity



FOOD PAIRING:
Ideal as an aperitif, but also pairing well with hard cheeses, smoked salmon, tuna steak, risotto with mushrooms



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

