

# 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

VINTAGE: NV



**VARIETY:**  
PINOT NOIR 100%



**REGION:**  
PERSECINA 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:**  
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