

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:
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%



APPERANCE:
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:
SILVER MEDAL, MUNDUS VINI, 2025

