

RADACINI

As a limited edition release, Reserve Brut is a rare gem that embodies the pinnacle of our winemaking expertise and reserved for those who truly appreciated finer things in life.

Produced according to the Méthode Traditionnelle, this sparkling receives its essence and distinctive character through secondary fermentation in the bottle, followed by a long maturation period on lees.



BRUT VINTAGE: 2021



SOI DE STRUGURI:

Chardonnay 70% Pinot Noir 15% Pinot Meunier 15%



REGION:

Cimislia (South)



AGEING:

At least 36 months on lees



SPECIFICATIONS: :

Dosage 9 g/l; alc 12,5%



APPEREANCE:

Clear bright yellow with nuances of straw.
Delicate and light bubbles



NOSE:

Pear, apricot, citrus, subtle hints of white flowers complemented by discrete notes of hazelnut and buttery brioche



PALATE:

Fine balance between the fresh fruitness and the subtle autolytic notes.
The finish is long, crisp



FOOD PAIRING:

Ideal as an aperitif but also pairing well with caviar, hard matured cheeses, seafood dishes (sole, crustaceans)



AWARDS:

Gold medal, Mundus Vini, 2021.

Grand gold medal, Concours Mondial de Bruxelles, 2024

