

# RADACINI

Every bottle of Radacini National range tells a story of deep roots and cherished traditions. Made from native grape varieties and crafted through a single fermentation of grape must, these wines are alive with delicate fruity and floral aromas, complemented by vibrant, expressive flavors.

By choosing the Radacini National range, you embrace authenticity and heritage. You choose a wine that captures the true essence of the grapes and the land they come from.



## RARA NEAGRA ROSÉ BRUT

VINTAGE: NV



**VARIETY:**  
RARA NEGRA



**REGION:**  
CIMISLIA (SOUTH)



**VINIFICATION:**  
SINGLE FERMENTATION OF NATIVE GRAPE MUST  
TANK FERMENTATION AT CONTROLLED TEMPERATURE UP TO 25 DAYS



**SPECIFICATIONS:**  
DOSAGE 9 G/L; ALC 12%



**APPEARANCE:**  
RADIANT PALE PINK HUE  
FULL TEXTURED AND PERSISTENT BUBBLES



**NOSE:**  
SUBTLE, ROSE PETALS, RASPBERRIES, STRAWBERRIES, RED CURRANTS



**PALATE:**  
HARMONIOUS BALANCE BETWEEN RED BERRY FLAVORS AND CITRUS ZEST



**FOOD PAIRING:**  
IDEAL AS AN APERITIF, PAIRING WELL WITH SOFT CHEESES, MEDITERRANEAN CUISINE, SUSHI, GRILLED VEGETABLES, FRUIT-BASED DESSERTS