

RADACINI

This sparkling wine collection highlights the unique character of each grape variety. Extended contact with the lees during fermentation enhances the flavors and imparts a refined texture, creating vibrant sparkling wines with exceptional quality and personality.

Discover the true elegance of wine in every glass of Radacini sparkling, and turn any occasion into an unforgettable experience!



CHARDONNAY EXTRA BRUT



VARIETY: Chardonnay 100%
VINTAGE: NV



REGION: Peresecina Village (Center)



VINIFICATION: Méthodé Charmat.
Tank fermentation at controlled temperature up to 30 days.
Ageing in contact with lees for at least 60 days



SPECIFICATIONS: Dosage 6 g/l; alc 12%



APPEARANCE: Straw yellow with greenish hues.
Crispy texture and persistent bubbles



NOSE: Fresh, green apples, pear, citrus



PALATE: Refreshing, with pronounced minerality and a persistent finish



FOOD PAIRING: Ideal as a refreshing aperitif, but also pairing well with mild cheeses like Feta, Ricotta, seafood, grilled fish, deserts: meringues, citrus mousse



AWARDS: Silver medal, Mundus Vini, 2026
Silver medal, Chardonnay du Monde, 2025

