

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



ROSÉ DE NOIRS EXTRA DRY

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 17 g/l; alc 12%



APPEREANCE:
Delicate pale pink with subtle salmon reflections.
Fine and persistent perlage



NOSE:
Fresh notes of red berries — raspberry, strawberry and red currant complemented by delicate floral hint



PALATE:
Elegant and well-balanced, with a silky texture, vibrant acidity and a fruit-driven finish



FOOD PAIRING:
Pairing well with fine appetizers, seafood, sushi, soft cheeses or light desserts with red berries