



Paltrinieri Radice Magnum

Radice Magnum by Paltrinieri offers the same raw and expressive profile in a format that elevates complexity and evolution. The aromatic bouquet unfolds with layers of fresh red fruit, floral notes, and subtle yeasty hints. On the palate, it is lively and structured, with fine effervescence and a persistent, refreshing finish.

Flavor profile

Aromas of grapefruit, wild strawberries and roses. On the nose, fresh bright red fruits like strawberry. On the palate, complex flavors ranging from apples, peaches, pomegranate and grapefruit.

Food pairing

Radice has many characteristics of a white wine while having the structure of a red. It can be paired with a wide variety of foods such as fried fish, raw tuna, salmon, tortellini in broth, salami, fried dumplings and crescentine. Don't miss out on getting the last pour of the bottle, which the Paltrinieri family agrees is the most delicious sip due to the yeast sediment at the bottom.

Tasting notes

Radice "root" is made by ancestral fermentation. It's an approachable yet complex wine. Aromas of grapefruit, wild strawberries and roses. On the palate it has strong acidity with flavors of pomegranate and green apple. Balanced wine with fine perlage and long persistence. The bouquet shows Fresh bright red fruits like strawberry.

Winemaking

Soft pressing without maceration, natural fermentation, 2nd fermentation in bottle

Appellation

DOC

Region

Emilia Romagna

Country

Italy

Wine type

Rosè

Blend

Lambrusco di Sorbara

Vintage

2021

Alcohol %

11

Bottle size (ml)

1500

Vineyard

Al Cristo vineyard Harvest Mid-September

Soil Loose loamy/sandy