



Terre di San Venanzio Fortunato S.r.l.

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CUVEE EXTRA BRUT CLOTARIO

Italian Sparkling Method (Charmat)

Glera 70%, 15% Sauvignon and 15% Gewürztraminer

Light straw color, moderate effervescence and fine perlage.

The aroma exhibits immediate aromatic touch of flowers and exotic fruit, well integrated with the rest of the compendium fragrant and enjoyable.

The taste is dry, a hint of sweet fruit softens the tone and helps to relax smooth, even, well supported by fine bubbles; remarkable, finally, cleaning the aftertaste.

Worth to be paired with fish or seafood prepared with a touch of creativity, starting from the use of spicy ingredients that take advantage of the presence of Gewürztraminer and Sauvignon. White meat and risotto with spring or summer vegetables are other good options.

Residual sugar: 5,00 g / l.

Alcohol 12.00%

Service: Serve chilled at 7-8 ° C.

Bottles produced: 9,900

Why Clotario?

Clotaire I, King of the Franks (511-561 AD) of the Merovingian dynasty, he married Radegonda soon after making her prisoner for dynastic reasons (she was the daughter of the King of Thuringia) and after having killed his father and brother.

In the biography "Vita Sanctae Radegundis," Venantius Fortunatus portrays a new and modern piece of married life of the sixth century. Starring a wife - Radegonda - perhaps a little 'too' holy 'and an angry husband, "asperrimus", and possessive - Clotaire - but so deeply in love with her to help her to fulfill her greatest wish, to leave him and to embrace the religious life .

By this character - a hard man with a sensitive heart - we were inspired for a deliberately "Extra Brut Sparkling", such as Glera alone cannot be, with an aromatic and involving vein.