

CLARIUS

CHARDONNAY

Spumante Brut



GRAPE VARIETY

The cuvée used as a base wine to produce Clarius is made from Chardonnay grapes selected from the vineyards particularly suited to the production of sparkling wines.

WINEMAKING AND SECOND FERMENTATION

The grapes are picked and selected by hand, vinified using the most modern techniques (de-stemming, brief skin contact, soft pressing, fermentation at controlled temperature). The base wine is subsequently refermented in stainless steel pressure tanks using the “Charmat” method, whereby the young wine is kept in contact with the fine lees for approximately six months. The young sparkling wine is subsequently filtered, the flavour adjusted using “liqueur d’expédition” and bottled under pressure to retain its natural sparkle.

ANALYTICAL DATA:

Alcohol: 12% vol

Acidity: 6 g/l

Residual sugar: 5 g/l

ORGANOLEPTIC DESCRIPTION

Clarius is a dry and elegant sparkling wine with a complex bouquet reminiscent of Chardonnay and yeast; it is elegant in flavour with a fine and persistent perlage, fruity and full in body.

SERVING RECOMMENDATIONS

Drink lightly chilled (9/10° C), if possible, in his youth while it retains its fragrance to the full; it is excellent as an aperitif and with light flavoured dishes.