



FIORI DI PROSECCO

CLARA C

Conegliano Valdobbiadene



Clara C'

Prosecco with a feminine touch

Clara Carpenè founded the company named after her in 2004, in the heart of the Valdobbiadene Prosecco Superiore terroir, combining the best Italian tradition with an innovative and feminine vision of the Prosecco market, working side by side with the finest grapes producers of the territory to obtain the highest quality level.

Clara C' is the brand created by Clara dedicated to the Premium and Super Premium Prosecco world. Cantinaè Clara C' can count on a number of brands and labels, united by the same passion for quality, the Italian manufacturing tradition and constant control of the origin. Fiori di Prosecco, Fiori di Cartizze, Donnaclara, Feminine Prosecco, Brutissimo, Fiori Rosè and La Casa dei Fiori are all registered trademarks of Cantinaè Clara C' di Clara Carpenè.

Taking on such a challenge, a brand-new company arose, a business with an ambitious, international vision and meticulous attention to detail.

Marta Pasquon has been standing by Clara's side since the very beginning, developing and coordinating the company's project to build up a solid positioning in the Premium Prosecco segment, offering a high-quality product to the Italian and international market.



Clara Carpenè



Marta Pasquon



Prosecco:

a family history and an inherited passion



1838

Clara's family wrote the first pages of the history of Prosecco: today, she embraces this heritage and continues with the next chapter. In the mid-19th century, Antonio Carpenè I (1838-1902), passionate chemist, enologist and Clara's great grand-father, started studying the Prosecco grape variety envisaging the production of a sparkling wine. He contributed to the foundation of the first school of enology in Italy, he experimented and innovated in the field of enological chemistry, also thanks to his collaboration with Pasteur.

It was then Antonio Carpenè II (1913-2010), Clara's father, who led these trials to an actual accomplishment, exploring the potential of a secondary fermentation inside stainless steel industrial tanks (the so-called Carpenè method, then renamed Martinotti method). The turning point was in the 50s when Antonio Carpenè II "invented" the modern Italian method for the production of Prosecco sparklers with secondary tank fermentation, still used to the present day.

1913



Family tradition,
feminine vision, entrepreneurial spirit

Clara inherited a passion for excellence, the same passion that guides Clara C' today, inspired by the elegance and the nobility of the most excellent Valdobbiadene Prosecco Superiore D.O.C.G. and Prosecco D.O.C..

Taking over this family tradition, while modernizing it, Clara Carpenè created luxury lines and brands, with great attention to detail guided by a careful and precise feminine perspective.

Clara C' willingly occupies a niche in the Prosecco world, a position that is growing stronger every year: the new winery guarantees the finest quality and the production capacity of a large-sized company. The new facility guarantees an output of 7,500 hectoliters, with a storing capacity of 5,500 hectoliters and a rifermentation capacity of 16,000 hectoliters every year.

The winery, nestled among the hills of Valdobbiadene, welcomes visitors in an elegant and comfortable space, ideal for tastings and small pairing events.

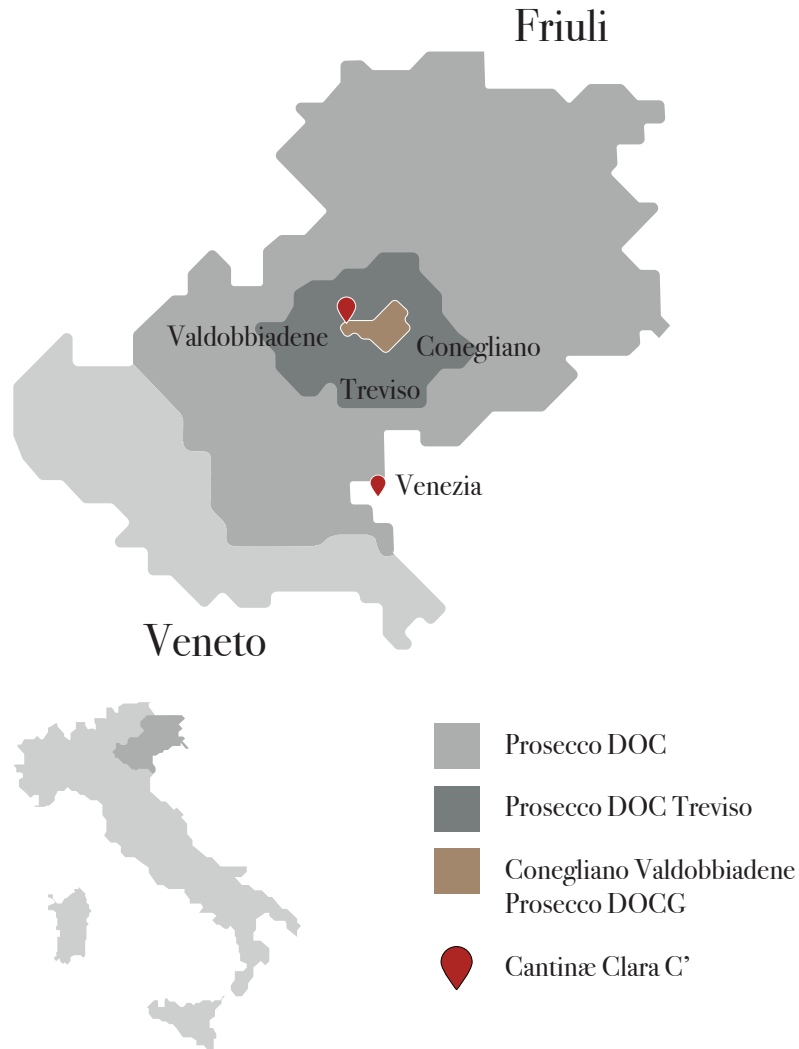


Clara C' offers a comprehensive **collection of Premium sparklers** for all occasions, styles, and tastes. The labels include Valdobbiadene Prosecco Superiore D.O.C.G., Cartizze Superiore D.O.C.G., Prosecco D.O.C. and Organic Prosecco D.O.C., along with some special selections: and they all derive from a patient **selection of grapes**, grown under the constant care of experts.

Fiori di Prosecco remains the signature brand of the winery, inspired by the floral hints expressed by the Glera grapes and to the *mosto fiore* (free-run must), the first juice extracted from the grapes, without any mechanical intervention or pressing.



From the heart of the finest sparklers terroir,
towards the world.



Cantinae Clara C' are located in the hills of **Conegliano Valdobbiadene**, a unique rural territory, nestled between Venice and the Dolomites, characterized by the hogbacks: hills with narrow ridged and steep slopes, punctuated by small valleys that the mankind managed to model and cultivate, respecting nature and its vulnerability. An unmistakable landscape featuring a mosaic of terraces, vines and woods, that was officially recognized as **UNESCO World Heritage** in 2019.

As an ever-expanding company, **Cantinae Clara C'** can boast a high growth potential both in Italy and worldwide. The brand is already present in **15 countries**, from the USA to China, all the way to the Far East, through the Ho.Re.Ca. sector, selected retail stores and a distribution network dedicated to the US market.



Clara C' Fiori di Valdobbiadene Superiore D.O.C.G.
*From the best grapes grown on the hills of Valdobbiadene,
the extraordinary selection Clara C' Fiori di Valdobbiadene
Prosecco Superiore D.O.C.G.*



**Clara C' Fiori di Valdobbiadene
D.O.C.G.**
Cuvée Brut

This Prosecco is slightly greenish, brilliant and steaked with a persistent soft perlage of minute bubbles. The bouquet is fruity, intense, yet elegant. Clear scents of golden apple come through a floral background. It is a dry wine, fresh, lean, soft and rounded, with a good aromatic persistence and a pleasantly fruity finish. Traditionally served as an aperitif, it is also ideal with fish and shellfish.

 *Residual
sugar -
about 9 g/l*

 *Service
temperature -
5-7° C*



**Clara C' Fiori di Valdobbiadene
D.O.C.G.**
Cuvée Extra Dry

This wine is light straw yellow in color with sparkling highlights and impeccable clarity embroidered with a minute and incessant perlage. It has good aromatic intensity ranging from fruity notes of apple to white acacia flower. The bouquet has a refined elegance while in the mouth it is dry, fresh, with a subtle fizz and a good freshness which invigorates the structure of the wine and its fruity finish. It has a bright cleanness and persistent fineness that endow it with great elegance.


 *Residual
sugar -
about 15 g/l*

 *Service
temperature -
5-7° C*



**Clara C' Fiori di Valdobbiadene
D.O.C.G.**
Extra Brut

With its pale straw yellow with bright greenish reflections, it has a compact and soft foam. The perlage is fine, generous and persistent. A floral nuance emerges on the nose which then evolves into a broad fruitiness of crunchy green apple and Williams pear. Dry, fresh and delicate, it is dynamic and balanced with a persistent finish.

 *Residual
sugar -
about 4,5 g/l*

 *Service
temperature -
5-7° C*



Clara C' Fiori di Valdobbiadene Superiore di Cartizze D.O.C.G.

From the heart of the Valdobbiadene hills, the excellence of Valdobbiadene Superiore di Cartizze D.O.C.G.



Clara C' Fiori di Valdobbiadene Superiore di Cartizze D.O.C.G.

Dry

This wine is very pale straw-yellow in color with a persistent perlage of minute bubbles. It is intensely fruity and floral with very persistent and delicate perfumes. It is a wine with great harmony and a long, intense aromatic persistence. Distinctly fruity on the finish. Enjoyed as a dessert wine, Fiori di Cartizze Dry can also go wonderfully well with certain cheeses or a delicate liver paté.

 *Residual sugar - about 28 g/l*

 *Service temperature - 5 - 7 °C*



Clara C' Fiori di Valdobbiadene Superiore di Cartizze D.O.C.G.

Brut

Straw yellow in color, with soft greenish reflections and a fine, elegant and persistent perlage. In the mouth the structure confirms the olfactory notes with a great balance, a clear flavor and a delicate mineral note. Soft in the mouth, with a persistent finish that brings out the pleasant citrus tones found on the nose. Perfect as an aperitif or as a pairing to dishes based on fish, shellfish, and clams.

 *Residual sugar - about 8 g/l*

 *Service temperature - 5 - 7 °C*

Fiori di Prosecco D.O.C.

Excellent Prosecco D.O.C. Glera grapes from the Treviso area become Clara C' Fiori di Prosecco.



Fiori di Prosecco D.O.C. Brutissimo Extra Brut

Very pale straw yellow with greenish glints, perfect clarity with abundant, persistent, minute perlage. The fresh, elegant bouquet offers flowery sensations merging into a typically fruity harmonious complexity with intense aromas reminiscent of golden apple. Fresh, delicate, balanced on the palate and light in alcohol with a long fruity finish. Perfect as an aperitif, ideal with fish, it goes extremely well with hors-d'oeuvres and light first courses.

 *Residual sugar - about 5 gr/l*

 *Service temperature - 5-7 °C*



Fiori di Prosecco D.O.C. Feminine Brut

Transparent and brilliant, green apple and lemon aromas are evident on the nose, accompanied with floral hints. The right acidity makes it fresh and fragrant. The taste is harmonious thanks to a perfect balance between acidity and softness. It is a light sparkler, whose components make it dry and suitable for all dishes. It can be surprising with pizza.


 *Residual sugar - about 10 g/l*

 *Service temperature - 5-7 °C*



**Fiori di Prosecco D.O.C. Feminine
Extra Dry**

Very pale straw yellow with greenish glints, perfect clarity with abundant, persistent, minute perlage. The fresh, elegant bouquet offers flowery sensations merging into a typically fruity harmonious complexity with intense aromas reminiscent of white-pulp and citrus fruits.

 *Residual
sugar -
about 16 g/l*

 *Service
temperature -
5 - 7 °C*



**Fiori di Prosecco D.O.C. Feminine
Organic
Extra Dry**

Bright with a silky and fine perlage. Clara C' Feminine Organic has an intense nose of pear and green apple. Fine nuances of acacia flowers, wax and honey are given by the special limestone soil where these grapes are harvested. This special sparkler has a good acidity with an excellent balance and persistence. It is perfect with appetizers and refined fish dishes.

 *Residual
sugar -
about 12 g/l*

 *Service
temperature -
5 - 7 °C*



**Fiori di Prosecco Rosé D.O.C.
Brut**

Wine with a pale, bright pink color. With a lively perlage and persistent foam, it has aromas of good intensity with floral hints of white and red flowers accompanied by fruity notes such as apple, pear and hints of red fruit, such as strawberry and raspberry. The taste is fresh and on the palate it is pleasant and harmonious. Recommended as an aperitif, with appetizers in general, and light fish first courses.

 *Residual
sugar -
about 9 g/l*

 *Service
temperature -
5-7 °C*



Clara C' Selections

Selected grapes from the Veneto region turn into fresh and fruity sparklers, perfect for the Italian aperitivo.



**Clara C' Blanc De Blancs
Spumante Italiano
Extra Dry**

Clara C' Blanc de Blancs boasts a silky and brilliant perlage, with an aromatic, delicate and distinctive bouquet. The color is crystal-clear yellow, revealing in the glass with a fine and persistent perlage. Intensely fruity aroma with clear notes of golden apple and peach, completed by pleasant delicate nuances of acacia flowers.

 *Residual
sugar -
about 16 g/l*

 *Service
temperature -
5-7 °C*

Collaborations

Clara C' is always open to new projects, challenges and collaborations aimed at valorizing the tradition and originality of its sparklers, with limited editions and customized labels conceived to offer the best of Valdobbiadene Prosecco Superiore D.O.C.G. to consumers in Italy and all over the world.



**Genius - Valdobbiadene
D.O.C.G.
Extra Brut**



**Fabio Trabocchi
Prosecco D.O.C.
Extra Brut**



Notes:

A series of horizontal dotted lines for taking notes.



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