



Claretum[®]

Claretum is a medieval spiced wine made following a recipe from the late 1400s found in a manuscript kept in Aosta.





Claretum[®]

What is it?

How to taste?

The historical
source.



What is Claretum[®]?

Claretum is spiced Muller Thurgau DOC wine of Aosta Valley made following a recipe from the late 1400s found in a historical document kept in Aosta.



Features

Claretum is a sweet white wine, flavoured with spices, with a crystalline golden yellow appearance. The nose is very intense and persistent, with hints of orange and apricot jam; the flavour is sweet, fresh and mellow, the taste is enveloping and very persistent. It is produced following traditional methods and contains no artificial flavourings or colouring. Spices are added to the wine by infusion. Alcohol content: 16% vol.

How to taste Claretum®?

In the Middle Ages it was served at the beginning and the end of meals. Nowadays it makes a good aperitif, either straight or with ice, shaken or stirred. It can also be served at the end of the meal as a dessert or sipping wine.



Claretum is the perfect accompaniment for with blue, aged and goat cheeses, Lardo di Arnad DOP, fontina and desserts.

It can also be used as an original ingredient in many cocktails.

Many chefs also use Claretum in their cooking recipes.

Cocktail Claretum Spritz

Created by (E. Molteni - National president ABI Professional Italy)
Apple juice, spumante moscato, Amaro di Angostura, lime juice and Claretum with an apple slice are the ingredients for this fresh cocktail, where the scents of apple and spices reign in a splendid balance of flavor.



Ingredients and preparation:

4 cl Claretum,
2 cl jus de pomme Co-Fruit,
1 cl Amaro di Angostura,
gouttes de jus de lime,
6 cl Asti Spumante moscato.

Directly in the wine glass with ice cubes, an apple slice, ginger and cinnamon.

Cocktail Ursus

Created by (E. Molteni - President National ABI Professional Italy)
The Claretum was prepared at the end of the 1400s for the monks of St. Ours. That's why we called this cocktail Ursus. It has a strong, fascinating and complex taste and its ingredients are all from Aosta Valley: Brandy Enfer d'Arvier, Claretum, Vermouth Verney.



Ingredients and preparation:

4 cl Brandy Enfer d'Arvier,

4 cl Claretum,

2 cl Vermouth Verney La Valdotaïne,

Mixing Glass et coupe, orange twist.

Directly in the wine glass with ice cubes, an apple slice, ginger and cinnamon.

The historical source of Claretum[®]

Its passion for the culinary arts and for history led Le Speciali to search the recipe for Claretum in ancient original documents of the fifteenth century. When they found it, they recreated the recipe to bring the history of that period back to life through its flavours.

Claretum is mentioned in a historical document of the end of 1400 belonging to the Challant family, a powerful Valdostan noble family, who ruled much of the Valle d'Aosta on behalf of the Savoys during the Middle Ages and the Renaissance. The document describes how Claretum was prepared for the Canons Regular of Sant'Orso Aosta.





Le Speciali

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