

9.9

Low in alcohol,
high in pleasure.



NAME 9.9 (pronounced as “nove punto nove”)

WINE Red

SPECIFICATION Red wine

PRODUCTION ZONE Capriano del Colle - Montenetto (BS)

CERTIFICATION Organic viticulture 

GRAPE VARIETY Marzemino 100%

YIELD 90 q/ha

VINE TRAINING Guyot

FIRST YEAR OF PRODUCTION 2011

ALCOHOL CONTENT 9.5% vol

IN THE COUNTRYSIDE 9.9 hails from three separate lots of Marzemino grapes, each with their own distinctive phenological properties. The grapes are gathered between late August and October at three times. The purpose of the first harvest is to achieve the best of the fruit, while keeping the alcohol content low; the second harvest provides the freshest aromas; and the third, the ripest, verging on late, harvest provides colour, body and complexity.

IN THE CELLAR The three grape harvests are vinified separately in stainless steel, heat-controlled vats. The lees are stirred back into the yeasts and the three harvests are re-assembled just before bottling. The wine is left to rest for 1 more month before being put on sale.

IN THE GLASS Bright ruby red with purplish highlights. Elegant and enticing on the nose with hints of wild berries, raspberry and violets. The mature tannins make it velvety and pleasing to the palate as well as easy to drink.

SERVING TEMPERATURE 10-15°C

SERVE WITH Snacks and starters, pasta and rice dishes, cheese, cured meats, fish and pizza.

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DETAILS THAT MAKE THE DIFFERENCE... Marzemino is a native Italian vine that dates back to the fifteenth century, especially in the area between Brescia and Padua. Today, it is particularly widespread in Trentino, as too in other areas where it continues to flaunt its potential. Omnipresent in Montenetto winemaking, Marzemino (here we call it Berzemino) is part and parcel of Capriano del Colle DOP and Montenetto di Brescia IGP winemaking specifications.

Marzemino has easy-to-age polyphenol potential and high anthocyanin content, therefore it produces smooth and intensely coloured wines. For these reasons, we deemed it the perfect cultivar for our low-alcohol wine project, following careful analysis both of the ampelography at our disposal and of the typical expression of the vine specifically in our micro-terroir.

9.9 begins in the countryside long before it reaches the cellar, fruit of careful and well-informed winemaking decisions. This wine is an expression of a native vine and a result of winemaking that is respectful of the land and its myriad potential. Refreshing, quaffable and pleasing, this is the ideal wine at lunchtime or when among friends, with its blend of aromas and amiable and frank on the palate.