

Prosecco 9.9.9.

DOC Treviso 9.9.9. Extra dry



Designation

Prosecco DOC 9.9.9 Extra Dry

Vintage

2015

Grape varieties

Glera 100% (Prosecco's historical name)

Proof

11°

Color

Greenish straw yellow

Serving temperature

8 – 10° C

Winemaking

Prosecco DOC 9.9.9 Extra Dry is a charmat method sparkling wine. It was previously fermented without skin contact after having softly pressed the grapes.

Recommended wine glass

Standard red wine glass, characterized by a large and round bowl

Organoleptic properties

Its most interesting features include its greenish straw yellow color, as well as its floral scent, which manages to highlight the strong aroma of unripe apples and exotic fruits. Prosecco DOC 9.9.9 Extra Dry is a soft, velvety and fresh sparkling wine, as exemplified by a fine and persistent perlage.

Pairing

It is a highly suitable aperitif, as well as a wine suited to all courses. Best served with light starters, velvety soups, recipes based on either fish, eggs, vegetables or soft cheese.

Size

0.200 – 0.375 – 0.750 – 1.500