

ACHILLES
2016

Thanks to the soil rocky and calcareous and to the dry climate, the Syrah grape express itself at the best in Sicily, and in particular at Zisola, where the "alberello" (bushy vines) training system allows to keep under control the natural exuberance of the varietal.

Appellation:	Terre Siciliane IGT
Winery:	Zisola
Winery location:	Contrada Zisola - Noto (Siracusa)
Grape varieties:	Syrah
Alcohol:	14,38% vol.
Total acidity:	5,94‰
Vineyards location:	130 m.a.s.l.; S/E exposure
Soil:	Medium texture, calcareous and mineral
Training system:	Head-pruned bush vines
Nr. of vines per hectare:	5,550
Harvest:	Hand picked from September 9th
Fermentation temperature:	27° C
Period of maceration:	15 days
Ageing:	16 months in small french oak barrels (225 lt / 50% new)
Bottling:	December 2017
Available on the market:	June 2018
Production:	8.000 bottles
Formats:	750 ml - 1,5 lt - 3 lt
First vintage:	2015
Ageing potential:	Over 20 years
Key descriptors:	Full and elegant, notes of black cherry, leaves, forest underbrush, tannic and rich aftertaste
Food pairing:	Game stews, Porcini mushrooms, hard cheeses (Ragusano)



MARCHESI MAZZEI S.P.A. AGRICOLA

Via Ottone III n° 5, Loc. Fonterutoli, I-53011 Castellina in Chianti (SI) - Tel. (+39) 0577 73571 - Fax (+39) 0577 735757 - www.mazzei.it - mazzei@mazzei.it
C.F./P.IVA 00758320527 - Reg. Impr. SI n° 00758320527 - R.E.A. SI n° 89175 - Cap. Soc. € 4.400.000,00 i.v.