

AZISA
2018

Azisa, the word that gives rise to the name Zisola, also means "beautiful", an adjective that describes in one single word the character of this wine made from grapes of Grillo and a touch of Catarratto.

Appellation:	Sicilia DOC
Winery:	Zisola
Winery location:	Contrada Zisola - Noto (Siracusa)
Grape varieties:	85% Grillo, 15% Catarratto
Alcohol:	12,30% vol.
Total acidity:	5,75‰
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 August 23rd (Grillo), September 13th (Catarratto)
Fermentation temperature:	At low temperature (15°C)
Bottling:	April 2019
Available on the market:	May 2019
Production:	24,000 bottles
Formats:	750 ml - 1,5 lt
First vintage:	2014
Key descriptors:	Aromatic, fresh, flower and citrus notes, pleasantly dry and mineral
Food pairing:	Light starters, pasta with seafood, grilled vegetables



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