

# ZISOLA

## DOPPIOZETA 2006



*With a long tradition and experience in winemaking, the Mazzei family, enticed by the beauty of the region, established Zisola nearby Noto. Made from Sicily's indigenous Nero d'Avola blended with Syrah and Cabernet Franc, all rigorously bush trained, this wine shows an elegant and complex personality. The name "Doppiozeta" highlights the "core" of the Mazzei name, as well as another wine from Zisola, an exclusive wine.*

<b>Appellation:</b>	Sicily Igt
<b>Winery location:</b>	Contrada Zisola - Noto (Siracusa)
<b>Grape varieties:</b>	Nero d'Avola 60%, Syrah 30%, Cabernet Franc 10%
<b>Alcohol:</b>	14,30% Vol.
<b>Total Acidity:</b>	5,40 grams per liter
<b>Vineyard location:</b>	130 m a.s.l.
<b>Soil:</b>	Medium texture, calcareous and mineral
<b>Training system:</b>	Head-Pruned Bush Vines
<b>Nr. of vines per hectare:</b>	5,550
<b>Harvest:</b>	Hand picked from September 8th (Nero d'Avola) and from August 23rd (other grapes)
<b>Fermentation temperature:</b>	28 - 30 °C
<b>Period of maceration:</b>	14 - 16 days
<b>Aging:</b>	16 months in small french oak barrels (225lt / 50% new)
<b>Bottling:</b>	May 2008
<b>Production:</b>	10,000 bottles
<b>Formats:</b>	750 ml. - 1,5 lt - 3 lt
<b>First vintage:</b>	2006