

ZISOLA



DOPPIOZETA 2007

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.

Appellation:	Sicily Igt
Winery location:	Contrada Zisola - Noto (Siracusa)
Grape varieties:	Nero d'Avola 60%, Syrah 30%, Cabernet Franc 10%
Alcohol:	14,13% Vol.
Total Acidity:	5,48 grams per liter
Vineyard location:	130 m a.s.l.
Soil:	Medium texture, calcareous and mineral
Training system:	Head-Pruned Bush Vines
Nr. of vines per hectare:	5,550
Harvest:	Hand picked from September 10th (Nero d'Avola) and from August 26th (other grapes)
Fermentation temperature:	28 - 30 °C
Period of maceration:	14 - 16 days
Aging:	16 months in small french oak barrels (225lt / 50% new)
Bottling:	March 2008
Production:	20,000 bottles
Formats:	750 ml. - 1,5 lt - 3 lt
First vintage:	2006