

DOPPIOZETA
2014

It's the most important wine of the estate, made with a selection of indigenous Nero d'Avola, rigorously bush trained; it shows a different and personal style. A "super" Nero d'Avola, where the name "Doppiozeta" highlights the "core" of the Mazzei name.

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| Appellation: | Noto Rosso DOC |
| Winery: | Zisola |
| Winery location: | Contrada Zisola - Noto (Siracusa) |
| Grape varieties: | Nero d'Avola |
| Alcohol: | 14,65% vol. |
| Total acidity: | 6,32‰ |
| 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 4th |
| Fermentation temperature: | 28 - 30° C |
| Period of maceration: | 16 days |
| Aging: | 16 months in small french oak barrels (225 lt / 50% new) |
| Bottling: | December 2016 |
| Available on the market: | June 2017 |
| Production: | 13,000 bottles |
| Formats: | 750 ml - 1,5 lt - 3 lt |
| First vintage: | 2006 |
| Aging potential: | Over 20 years |
| Key descriptors: | Muscular, explosive spices and fruit flavors, powerful and elegant texture |
| Food pairing: | Roasted meats, spicy stews, aged cheeses |



MARCHESI MAZZEI S.P.A. AGRICOLA

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