

DOPPIOZETA
2015

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

Appellation:	Noto Rosso DOC
Winery:	Zisola
Winery location:	Contrada Zisola - Noto (Siracusa)
Grape varieties:	100% Nero d'Avola
Alcohol:	13,70% vol.
Total acidity:	6,14‰
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 21st
Fermentation temperature:	28 - 30° C
Period of maceration:	16 days
Ageing:	16 months in small french oak barrels (225 lt / 50% new)
Bottling:	December 2017
Available on the market:	June 2018
Production:	13,000 bottles
Formats:	750 ml - 1,5 lt - 3 lt
First vintage:	2006
Ageing 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

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.