

EFFE EMME
2011

The potential of a great single-variety meets the unique characteristics of Noto "terroir", creating a wine intriguing and rich of personality.

Appellation:	Sicilia IGT
Winery:	Zisola
Winery location:	Contrada Zisola - Noto (Siracusa)
Grape varieties:	Petit Verdot
Alcohol:	14,65% vol.
Total acidity:	6,10‰
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 29th
Fermentation temperature:	28 - 30° C
Period of maceration:	14 - 16 days
Aging:	16 months in small french oak barrels (225 lt / 50% new)
Bottling:	May 2014
Available on the market:	November 2014
Production:	4.000 bottles
Formats:	750 ml - 1,5 lt
First vintage:	2011
Aging potential:	Over 20 years
Key descriptors:	Elegant, intense, underbrush and peaty notes, great complexity and persistence
Food pairing:	Pasta with game, stews, seasoned cheese



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.