

ZISOLA
2013

A grand family of wine, enchanted by Sicily, discovered the hamlet of Zisola near Noto, an area of rare beauty. This Nero d'Avola in purity is made from traditional "Alberello" (bushy) vines grown in the ancient area of Noto.

Appellation:	Sicilia DOC
Winery:	Zisola
Winery location:	Contrada Zisola - Noto (Siracusa)
Grape varieties:	Nero d'Avola
Alcohol:	14,17% vol.
Total acidity:	6,08‰
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 7th
Fermentation temperature:	26 - 28° C
Period of maceration:	14 - 16 days
Aging:	10 months in small french oak barrels (225 lt / 33% new)
Bottling:	March 2015
Available on the market:	November 2015
Production:	100,000 bottles
Formats:	750 ml - 1,5 lt - 3 lt
First vintage:	2004
Aging potential:	Up to 10 years
Key descriptors:	Well built, forest fruits and sunny orange peel flavors, long and layered taste
Food pairing:	Spicy fish soups, savoury pasta and rice dishes, grilled red meats and vegetables



MARCHESI MAZZEI S.P.A. AGRICOLA

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