



# ZISOLA

## ACHILLES 2020

Thanks to the soil rocky and calcareous and to the dry climate, the Syrah grape express itself at the best in Sicily, and in particular at Zisola, where the "alberello" (bushy vines) training system allows to keep under control the natural exuberance of the varietal.

<b>Appellation:</b>	Syrah Sicilia DOC
<b>Winery:</b>	Zisola
<b>Winery location:</b>	Contrada Zisola - Noto (Siracusa)
<b>Grape varieties:</b>	Syrah
<b>Alcohol:</b>	14,50% vol.
<b>Total acidity:</b>	5,85‰
<b>Vineyards location:</b>	130 m.a.s.l.; S/E exposure
<b>Soil:</b>	Medium texture, calcareous and mineral
<b>Training system:</b>	Head-pruned bush vines
<b>Nr. of vines per hectare:</b>	5,550
<b>Harvest:</b>	Hand picked from September 10th
<b>Fermentation temperature:</b>	27° C
<b>Period of maceration:</b>	15 days
<b>Ageing:</b>	16 months in small french oak barrels (225 lt / 50% new)
<b>Bottling:</b>	December 2022
<b>Available on the market:</b>	May 2023
<b>Production:</b>	6,000 bottles
<b>Formats:</b>	750 ml - 1,5 lt - 3 lt
<b>First vintage:</b>	2015
<b>Ageing potential:</b>	Over 20 years
<b>Key descriptors:</b>	Full and elegant, notes of black cherry, leaves, forest underbrush, tannic and rich aftertaste
<b>Food pairing:</b>	Game stews, Porcini mushrooms, hard cheeses (Ragusano)

