

DOPPIOZETA
2008

It's the most important wine of the Estate, made with indigenous Nero d'Avola blended with Syrah and Cabernet Franc, all rigorously bush trained, to find a new personal style. The name "Doppiozeta" highlights the "core" of the Mazzei name.

Appellation:	Noto Rosso DOC
Winery:	Zisola
Winery location:	Contrada Zisola - Noto (Siracusa)
Grape varieties:	60% Nero d'Avola, 30% Syrah, 10% Cabernet Franc
Alcohol:	14,82% vol.
Total acidity:	5,59‰
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 1st (Nero d'Avola), from August 25 (other grapes)
Fermentation temperature:	28 - 30° C
Period of maceration:	14 - 16 days
Aging:	16 months in small french oak barrels (225 lt / 50% new)
Bottling:	March 2010
Refining in bottle:	8 months
Available on the market:	December 2010
Production:	30,000 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, thick but elegant taste
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
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