

ZISOLA
2015

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

Appellation:	Sicilia Noto Rosso DOC
Winery:	Zisola
Winery location:	Contrada Zisola - Noto (Siracusa)
Grape varieties:	Nero d'Avola
Alcohol:	13,46% vol.
Total acidity:	5,85‰
Vineyards location:	130 m.a.s.l.; S/E exposure
Soil:	Medium texture, calcareous and mineral
Vineyards age:	7 - 12 years
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:	December 2016
Available on the market:	April 2017
Production:	115,000 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

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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