

DOPPIOZETA
2011

It's the most important wine of the Estate, made with indigenous Nero d'Avola blended with Syrah, 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: | 80% Nero d'Avola, 20% Syrah |
| Alcohol: | 14,40% 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 September 10th (Nero d'Avola), from August 29th (Syrah) |
| Fermentation temperature: | 28 - 30° C |
| Period of maceration: | 14 - 16 days |
| Aging: | 16 months in small french oak barrels (225 lt / 50% new) |
| Bottling: | June 2013 |
| Available on the market: | February 2014 |
| Production: | 14,000 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
C.F./P.IVA 00758320527 - Reg. Impr. SI n° 00758320527 - R.E.A. SI n° 89175 - Cap. Soc. € 4.400.000,00 i.v.