

ZISOLA
2008

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

Appellation:	Sicilia IGT
Winery:	Zisola
Winery location:	Contrada Zisola - Noto (Siracusa)
Grape varieties:	Nero d'Avola
Alcohol:	14,10% vol.
Total acidity:	5,50‰
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
Fermentation temperature:	28 - 30° C
Period of maceration:	14 - 16 days
Aging:	10 months in small french oak barrels (225 lt / 33% new)
Bottling:	July 2009
Refining in bottle:	12 months
Available on the market:	June 2010
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



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