

ZISOLA 2023



Zisola is made only from traditional "Alberello" (bushy) vines and natural agriculture near Noto, an unique area to make wine. The proximity of the sea and the soil rich in limestone allow to best harmonize the natural Nero d'Avola exuberance, with a great freshness and elegance.

Appellation: Sicilia Noto Rosso DOC BIO
Winery: Zisola
Winery location: Contrada Zisola - Noto (Siracusa)
Grape varieties: Nero d'Avola
Alcohol: 12,84% vol.
Total acidity: 5,72‰
Vineyards location: 130 m.a.s.l.; S/E exposure
Soil: Medium texture, calcareous and mineral
Vineyards age: 15 - 20 years
Training system: Head-pruned bush vines
Nr. of vines per hectare: 5,550
Harvest: Hand picked from September 11th

Fermentation temperature: 26 - 28 °C
Period of maceration: 14 - 16 days
Ageing: 10 months in small french oak barrels
(225 lt / 33% new)
Bottling: September 2025
Available on the market: March 2026
Production: 72,000 bottles
Formats: 750 ml - 1,5 lt - 3 lt
First vintage: 2004
Ageing potential: Up to 10 years
Key descriptors: Well built, forest fruits and sunny orange peel flavors, long and layered taste

