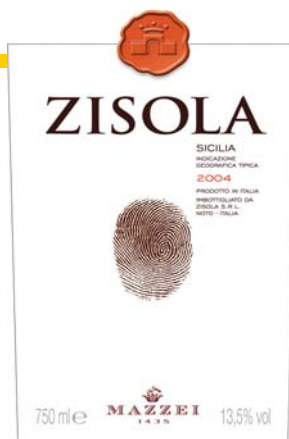


ZISOLA

ZISOLA 2004



A grand family of wine, enchanted by Sicily, discovered Zisola near Noto, an area of rare beauty. This wine made with skill and expertise, and aged for 10 months in small oak barrels, presents itself as elegant and concentrated with great depth.

Appellation:	Sicily Igt
Winery location:	Contrada Zisola - Noto (Siracusa)
Grape varieties:	Nero d'Avola
Alcohol:	13.45% Vol.
Total Acidity:	6.20 grams per liter
Vineyard location:	130 m a.s.l.
Soil:	Medium texture, highly calcareous and rocky soil
Training system:	Small tree
Nr. of vines per hectare:	5.500
Harvest:	Hand picked from September 27th
Fermentation temperature:	28 - 30 °C
Period of maceration:	14 - 16 days
Aging:	10 months in small french oak barrels (225 lt. / 50% new)
Bottling:	October 2005
Production:	60,000 bottles
Formats:	750 ml.
First vintage:	2004