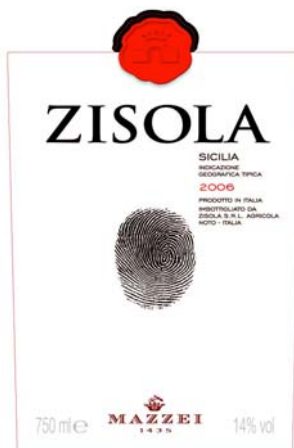


ZISOLA

ZISOLA 2006



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:	14,00% Vol.
Total Acidity:	6,10 grams per liter
Vineyard location:	130 m a.s.l.
Soil:	Medium texture, calcareous
Training system:	Head-Pruned Bush Vines
Nr. of vines per hectare:	5,550
Harvest:	Hand picked from September 8th
Fermentation temperature:	28 - 30 °C
Period of maceration:	14 - 16 days
Aging:	10 months in small french oak barrels (225 lt. - 1/3 new)
Bottling:	September 2007
Production:	100,000 bottles
Formats:	750 ml., 1,5 lt, 3 lt
First vintage:	2004