

**ZISOLA**  
**2011**

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.

<b>Appellation:</b>	Sicilia IGT
<b>Winery:</b>	Zisola
<b>Winery location:</b>	Contrada Zisola - Noto (Siracusa)
<b>Grape varieties:</b>	Nero d'Avola
<b>Alcohol:</b>	14,10% vol.
<b>Total acidity:</b>	5,80‰
<b>Vineyards location:</b>	130 m.a.s.l.; S/E exposure
<b>Soil:</b>	Medium texture, calcareous and mineral
<b>Training system:</b>	Head-pruned bush vines
<b>Nr. of vines per hectare:</b>	5,550
<b>Harvest:</b>	Hand picked from 6th to 26th of September
<b>Fermentation temperature:</b>	26 - 28° C
<b>Period of maceration:</b>	14 - 16 days
<b>Aging:</b>	10 months in small french oak barrels (225 lt / 33% new)
<b>Bottling:</b>	December 2012
<b>Available on the market:</b>	June 2013
<b>Production:</b>	100,000 bottles
<b>Formats:</b>	750 ml - 1,5 lt - 3 lt
<b>First vintage:</b>	2004
<b>Aging potential:</b>	Up to 10 years
<b>Key descriptors:</b>	Well built, forest fruits and sunny orange peel flavors, long and layered taste
<b>Food pairing:</b>	Spicy fish soups, savoury pasta and rice dishes, grilled red meats and vegetables



**MARCHESI MAZZEI S.P.A. AGRICOLA**

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