

AZISA
2016

Azisa, the word that gives rise to the name Zisola, also means "beautiful", an adjective that describes in one single word the character of this wine made from grapes of Grillo and Catarratto.

Appellation:	Sicilia DOC
Winery:	Zisola
Winery location:	Contrada Zisola - Noto (Siracusa)
Grape varieties:	50% Grillo, 50% Catarratto
Alcohol:	12,73% vol.
Total acidity:	6,00‰
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 (Grillo), September 8th (Catarratto)
Fermentation temperature:	At low temperature (15°C)
Bottling:	January 2017
Available on the market:	March 2017
Production:	38,000 bottles
Formats:	750 ml - 1,5 lt
First vintage:	2014
Key descriptors:	Aromatic, fresh, flower and citrus notes, pleasantly dry and mineral
Food pairing:	Light starters (anchovies with orange), Pasta with seafood (spaghetti with sardines), Grilled vegetables (peppers in sweet and sour)



MARCHESI MAZZEI S.P.A. AGRICOLA

Via Ottone III n° 5, Loc. Fonterutoli, I-53011 Castellina in Chianti (SI) - Tel. (+39) 0577 73571 - Fax (+39) 0577 735757 - www.mazzei.it - mazzei@mazzei.it
C.F./P.IVA 00758320527 - Reg. Impr. SI n° 00758320527 - R.E.A. SI n° 89175 - Cap. Soc. € 4.400.000,00 i.v.