



# ZISOLA

## CONTRADA ZISOLA 2021

With this 100% Catarratto, a varietal widely spread in Sicily since very remote times, the Mazzei family continues its intention of enhancing the native vines of South-Eastern Sicily.

The pedoclimatic peculiarities of Zisola estate, that is to say highly calcareous soil and proximity to the sea which guarantees excellent ventilation, combined with the “alberello” (bush) training system with low yields and the characteristic acidity of Catarratto, guarantee a fresh and potentially long-lasting wine.

<b>Appellation:</b>	Catarratto Terre Siciliane IGT
<b>Winery:</b>	Zisola
<b>Winery location:</b>	Contrada Zisola - Noto (Siracusa)
<b>Grape varieties:</b>	Catarratto
<b>Alcohol:</b>	12% 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 August 15th
<b>Vinification:</b>	50%, on the skins in "cocciopesto" amphora for 3 months; 50%, typical white wine vinification "sur lies"
<b>Fermentation temperature:</b>	At low temperature (15°C)
<b>Bottling:</b>	July 2022
<b>Available on the market:</b>	March 2023
<b>Production:</b>	7,500 bottles
<b>Formats:</b>	750 ml - 1,5 lt
<b>First vintage:</b>	2021

