



ZISOLA

DOPPIOZETA 2017

DALLA PUNTA PIÙ ESTREMA DELLA SICILIA

The Nero d'Avola “cru”, from the three best single estate parcels rigorously bush trained. It comes from an organic viticulture combined with a sartorial work to best express the biodiversities of these three parcels. Naturally fermented and unfiltered.

Appellation:	Sicilia Noto Rosso DOC
Winery:	Zisola - Contrada Zisola - Noto (Siracusa)
Grape varieties:	100% Nero d'Avola
Alcohol:	14,38% vol.
Total acidity:	6,30‰
Vineyards location:	3 parcels (Piscina, Sopra Navel, Mandorleto) 95-130 m (310-425 ft) a.s.l.; S/E exposure
Soil:	Medium texture, calcareous and mineral with a good rocky structure
Agriculture:	Organic (in conversion)
Vineyards age:	9 - 14 years
Training system:	Head-pruned bush vines
Nr. of vines per hectare:	5,550
Harvest:	Hand picked from September 9th
Fermentation:	Naturally in small stainless steel tanks without any addition of yeast or temperature control
Maceration:	Over 30 days on the skins
Malolactic fermentation:	Spontaneous in oak
Ageing:	Over 16 months in 500 lt Tonneaux (medium toasting - 50% new)
Finissage:	Over 4 months in concrete tanks
Filtering:	Unfiltered
Bottling:	December 2019
Available on the market:	November 2020
Production:	13,800 bottles
Formats:	750 ml - 1,5 lt - 3 lt
First vintage:	2006
Ageing potential:	Over 20 years
Key descriptors:	Intense, pronounced spices and fruit flavors, powerful and elegant texture

