

ZISOLA 2020

Zisola is made only from traditional "Alberello" (bushy) vines grown near Noto, an unique area to make wine. The proximity of the sea and the soil rich in limestone allow to best balance the natural Nero d'Avola exuberance, with a great freshness and elegance.

Appellation:

Winery:

Winery location:

Grape varieties:

Alcohol:

Total acidity:

Vineyards location:

Soil:

Vineyards age:

Training system:

Nr. of vines per hectare:

Harvest:

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Fermentation temperature:

Period of maceration:

Ageing:

Bottling:

Available on the market:

Production:

Formats:

First vintage:

Ageing potential:

Key descriptors:

Food pairing:

Sicilia Noto Rosso DOC

Zisola

Contrada Zisola - Noto (Siracusa)

Nero d'Avola

12.50% vol.

5,80‰

130 m.a.s.l.; S/E exposure

Medium texture, calcareous and mineral

12 - 17 years

Head-pruned bush vines

5,550

Hand picked from September 18th

26 - 28° C

14 - 16 days

10 months in small french oak barrels

(225 lt / 33% new)

November 2021

March 2022

100,000 bottles

750 ml - 1,5 lt - 3 lt

2004

Up to 10 years

Well built, forest fruits and sunny orange

peel flavors, long and layered taste

Spicy fish soups, savoury pasta and rice dishes,

grilled red meats and vegetables



