



CONTRADA ZISOLA 2023

With this 100% Catarratto, a varietal widely spread in Sicily since remote times, the Mazzei family continues its intention of enhancing the native vines of Sicily. The pedoclimatic peculiarities of Zisola estate, combined with the "alberello" (bush) training system and the harvest in two steps, guarantee verticality, freshness, complexity and great longevity to this organic wine.

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| Appellation: | Catarratto Terre Siciliane IGT |
| Winery: | Zisola |
| Winery location: | Contrada Zisola - Noto (Siracusa) |
| Grape varieties: | Catarratto |
| Alcohol: | 11,95% vol. |
| Total acidity: | 6,01‰ |
| 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 September 5th and 13th |
| Vinification: | 50%, on the skins in "cocciopesto" amphora for 3 months; 50%, typical white wine vinification "sur lies" |
| Fermentation temperature: | At low temperature (15°C) |
| Bottling: | October 2024 |
| Available on the market: | April 2025 |
| Production: | 6,400 bottles |
| Formats: | 750 ml - 1,5 lt |
| First vintage: | 2021 |
| Ageing potential: | Over 10 years |

