

EFFE EMME
2014

The unique characteristics of Noto "terroir" meet a great single-variety, creating a wine intriguing and rich of personality. The name "Effe Emme" (the Italian spelling of FM) refers to Filippo Mazzei's monogram, "stitched" on a wine unique as a tailor made cloth.

Appellation:	Terre Siciliane IGT
Winery:	Zisola
Winery location:	Contrada Zisola - Noto (Siracusa)
Grape varieties:	Petit Verdot
Alcohol:	15,00% 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 8th
Fermentation temperature:	28 - 30° C
Period of maceration:	14 days
Aging:	16 months in small french oak barrels (225 lt / 50% new)
Bottling:	December 2016
Available on the market:	June 2017
Production:	9.000 bottles
Formats:	750 ml - 1,5 lt - 3 lt
First vintage:	2011
Aging potential:	Over 20 years
Key descriptors:	Elegant, intense, underbrush and peaty notes, great complexity and persistence
Food pairing:	Pasta with game, stews, seasoned cheese



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