

ZISOLA
2016

Zisola is made only from traditional "Alberello" (bushy) vines grown near Noto, an area of rare beauty. 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.

Appellation:	Sicilia Noto Rosso DOC
Winery:	Zisola
Winery location:	Contrada Zisola - Noto (Siracusa)
Grape varieties:	Nero d'Avola
Alcohol:	13,15% vol.
Total acidity:	6,24‰
Vineyards location:	130 m.a.s.l.; S/E exposure
Soil:	Medium texture, calcareous and mineral
Vineyards age:	8 - 13 years
Training system:	Head-pruned bush vines
Nr. of vines per hectare:	5,550
Harvest:	Hand picked from September 12th
Fermentation temperature:	26 - 28° C
Period of maceration:	14 - 16 days
Ageing:	10 months in small french oak barrels (225 lt / 33% new)
Bottling:	December 2017
Available on the market:	April 2018
Production:	90,000 bottles
Formats:	750 ml - 1,5 lt - 3 lt
First vintage:	2004
Ageing potential:	Up to 10 years
Key descriptors:	Well built, forest fruits and sunny orange peel flavors, long and layered taste
Food pairing:	Spicy fish soups, savoury pasta and rice dishes, grilled red meats and vegetables



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