

ZISOLA
2018

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:	Sicilia Noto Rosso DOC
Winery:	Zisola
Winery location:	Contrada Zisola - Noto (Siracusa)
Grape varieties:	Nero d'Avola
Alcohol:	12,55% vol.
Total acidity:	5,78‰
Vineyards location:	130 m.a.s.l.; S/E exposure
Soil:	Medium texture, calcareous and mineral
Vineyards age:	10 - 15 years
Training system:	Head-pruned bush vines
Nr. of vines per hectare:	5,550
Harvest:	Hand picked from September 6th
Fermentation temperature:	26 - 28° C
Period of maceration:	14 - 16 days
Ageing:	10 months in small french oak barrels (225 lt / 33% new)
Bottling:	September 2019
Available on the market:	December 2019
Production:	115,000 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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