

Zisola Nero d'Avola 2011

Producer Information

The Zisola estate is the Mazzei family's most recent investment and is located in south-eastern Sicily, the home of Nero d'Avola, about 1 km outside the magnificent town of Noto which is celebrated for its Baroque architecture. There are two "baglio" buildings on the site which form the centre of around 50 hectares of bush-trained vines interspersed with olives, citrus trees and almonds.

Vineyards

The vineyards are located at 130 metres above sea level with a south eastern exposure. The vines are free standing 'alberello' bush vines, planted at a density of 5,550 vines per hectare and the soil is calcareous.

Winemaking

The small but efficient cellar is equipped with temperature controlled stainless steel vats. After harvest, the grapes are gently pressed. Maceration lasts for approximately two weeks. Fermentation then takes place at 26-28°C. The wine is then aged for 10 months in 225 litre barriques (33% new) before bottling in December.

Vintage Information

The grapes were hand-picked between 6th and 26th September.

Tasting Note

Perfumes of mulberry with forest fruits and notes of orange peel come through on the palate. Good depth combines with the trademark Mazzei smoothness and elegance and a judicious use of oak, giving a rounded, complex wine.

Food Pairing

Serve with fish soup, aubergine dishes, vegetable pasta or grilled lamb.

Serving Suggestion

Drink: 2014-2023

Region, Country	Noto, Sicily
Grape Varieties	100% Nero d'Avola
Closure	Natural cork
Alcohol	14%
Residual Sugar	5.6g/l

