

Zisola

Zisola Azisa Bianco

Sicily, Italy

2024



Technical Information

Style: Still, White
Varietal(s): 100% Grillo
ABV (%): 12.5
pH: -
Residual Sugar (g/L): -
Total Acidity(g/L): 5.36
Volatile Acidity(g/L): -

Other Information

Dietary:
Suitable for Vegetarian: Yes
Suitable for Vegan: Yes
Allergens: Sulphites
Sustainability:
Organic: Viticulture only
Biodynamic: no
Sustainable certification: no

Vineyard & Viticulture Practice

Zisola Azisa Bianco 2024 comes from vineyards situated at 130 metres above sea level, with south-east exposure. The soils are medium-textured, calcareous and mineral, helping to shape freshness, aromatic definition and a dry, mineral profile. The vines are trained as head-pruned bush vines and planted at a density of 5,550 vines per hectare. This vineyard setting supports a bright Sicilian white wine style, combining Mediterranean ripeness with lift and precision.

Packaging Information

Unit Size: 75CL
Bottle Barcode: 8 016118 76114 8
Bottle Weight (g): 1250
Bottle Dimension (mm): H280, Dia85
Type of Closure: Nomacorc
Case Size: 6X75CL
Case Weight (g): 800
Case Dimension (mm): L270 x W290 x H180

Vintage Notes

2024 was influenced by limited winter rainfall and elevated temperatures, affecting both crop quality and quantity. Spring brought low precipitation and slightly higher-than-average temperatures, prompting an early start to the vine's main phenological stages. Summer was hot, with several heatwaves during ripening, bringing harvest around ten days earlier than usual. Yields were moderately reduced, but grape quality was excellent, with high sugar concentration and balanced acidity.

Vinification

The grapes were hand-picked from 23 August and fermented at low temperature, around 15°C, to preserve aromatic freshness and fruit clarity. The winemaking approach focuses on maintaining the wine's floral and citrus-led profile, while supporting a dry, mineral palate. The wine was bottled in March 2025 and released to market in April 2025, capturing the freshness and precision of the 2024 vintage.

Tasting Notes

Azisa Bianco 2024 is aromatic and fresh, with floral notes, citrus fruit and a clear mineral edge. The palate is pleasantly dry, lively and precise, showing bright citrus, gentle stone-fruit detail and good freshness. Light to medium-bodied, it has a clean, refreshing texture and a saline mineral line. The finish is crisp, dry and mineral, making it a versatile Sicilian white wine for aperitif and seafood-led listings.

Food Pairing

Pair with light starters, seafood pasta, grilled vegetables, prawns, crab salad, white fish, courgette fritters, fresh cheeses or citrus-led Mediterranean dishes.