

Zisola

Zisola Contrada Bianco

Sicily, Italy

2023



Technical Information

Style: Still, White

Varietal(s): 100% Catarratto

ABV (%): 12.5

pH:

Residual Sugar (g/L): -

Total Acidity(g/L): 6.85

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 Contrada Bianco 2023 comes from vineyards at 130 metres above sea level, with south-east exposure. The soils are medium-textured, calcareous and mineral, supporting structure, freshness and a defined mineral profile. Vines are trained as head-pruned bush vines and planted at a density of 5,550 vines per hectare. The estate's position between the Hyblean Mountains and the sea provides beneficial air currents, helping reduce leaf wetting and supporting healthy, even ripening.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8 016118 82121 7

Bottle Weight (g): 1250

Bottle Dimension (mm): H300, Dia87

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 860

Case Dimension (mm): L250 x W305 x H187

Vintage Notes

The 2023 vintage began with slightly above-average temperatures in December and January, followed by cold, wet conditions in February. Spring brought frequent rainfall, especially in May, creating strong water reserves and steady bunch growth. Two summer heatwaves exceeded 40°C, delaying veraison, before cooler weather and unusual September rainfall helped restore balance. These conditions supported excellent phenolic and aromatic ripening, with a modest reduction in yield.

Vinification

The grapes were hand-picked on 5 and 13 September. The wine was vinified using two complementary approaches: 50% underwent skin contact in cocciopesto amphora for three months, while the remaining 50% followed a classic white wine vinification with sur lie ageing. This combination builds texture, aromatic complexity and mineral depth, while preserving freshness and precision. The result is a structured, dry Sicilian white wine with both depth and clarity.

Tasting Notes

Contrada Bianco 2023 shows aromas of white peach, crunchy apple, saffron and candied orange peel. The palate is dry and crisp, with medium body, vivid acidity and a precise mineral frame. Skin contact and lees work add texture and depth without masking freshness. The finish is steely, mineral and persistent, giving the wine a gastronomic profile suited to seafood, vegetables and refined Mediterranean dishes.

Food Pairing

Pair with grilled sea bass, roasted fennel, seafood risotto, saffron pasta, shellfish, octopus salad, chicken with preserved lemon, hard sheep's cheese or vegetable antipasti.