

Zisola

Zisola Doppiozeta

Noto, Sicily, Italy

2021



Technical Information

Style: Still, Red

Varietal(s): 100% Nero d'Avola

ABV (%): 14

pH: -

Residual Sugar (g/L): -

Total Acidity(g/L): 6

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

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8 01611886106 0

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 2021 vintage was shaped by a hot, dry summer, which delayed harvest until September, when milder temperatures and improved air quality arrived after much-needed rainfall. Climatically and stylistically, the year recalled the 2014 vintage. Rainfall between April and September totalled 83mm, while the temperature index reached 4,286°C. The estate judged the vintage very good, producing elegant wines with impressive structure, body and balance between plant, soil and climate.

Vinification

The grapes were hand-picked from 10 September and fermented naturally in small stainless steel tanks, without added yeast or temperature control. Maceration lasted over 30 days on the skins, supporting depth, structure and aromatic intensity. Malolactic fermentation took place spontaneously in oak. The wine was aged for over 16 months in 500-litre tonneaux with medium toast, 50% new, then finished for more than four months in concrete tanks before bottling, without filtration.

Tasting Notes

Doppiozeta 2021 is intense and expressive, with pronounced spice and ripe fruit aromas. The palate is powerful yet elegant, combining concentration with a refined structure. Full-bodied and textural, it shows dark fruit, spice, mineral depth and polished oak integration. The wine has both weight and balance, with freshness supporting the structure. The finish is long, layered and composed, reflecting the strength and elegance of the 2021 vintage.

Food Pairing

Pair with slow-cooked lamb, grilled rib-eye, Sicilian caponata, aubergine parmigiana, wild boar ragù, mushroom risotto, hard cheeses or richly flavoured Mediterranean dishes.