

Zisola

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Noto, Sicily, Italy

2022



Technical Information

Style: Still, Red

Varietal(s): 100% Nero d'Avola

ABV (%): 12.5

pH: -

Residual Sugar (g/L): -

Total Acidity(g/L): 4.91

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 2022 is sourced from three estate parcels: Piscina, Sopra Navel and Mandorleto. The vineyards sit at 95 to 130 metres above sea level with a south-east exposure. Soils are a mix of calcareous and mineral, with a good rocky structure that supports drainage and concentration. The vineyards are farmed organically and are in conversion, with vines aged between 13 and 18 years. The training system is traditional head-pruned bush vine, suited to the warm Sicilian climate.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8 016118 46105 5

Bottle Weight (g): 1250

Bottle Dimension (mm): H280, Dia85

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 800

Case Dimension (mm): L270 x W290 x H180

Vintage Notes

2022 began with a cool winter, below-average temperatures, some frost and low rainfall, creating good plant health conditions. Mild spring weather supported budburst and fruit set before heatwaves arrived in May. Summer was extreme by Sicilian standards, with peaks above 40°C, sudden temperature shifts and light September rainfall that delayed harvest by around ten days. Harvest ran from 26 August to 5 October, producing elegant wines.

Vinification

The grapes were hand-picked from 10 September and fermented naturally in small stainless steel tanks, without added yeast or temperature control. Skin contact was extended to build structure, depth and aromatic complexity. Malolactic fermentation took place spontaneously in oak. The wine was aged for over 16 months in 500-litre tonneaux with medium toast, 50% new, followed by more than four months in concrete tanks. It was bottled in December 2023 without filtration.

Tasting Notes

The wine has aromas of forest fruits, sunny orange peel and Mediterranean warmth. The palate is structured and generous, combining dark fruit, citrus peel and savoury detail with a polished texture. Medium to full-bodied, it shows depth and composure, with oak ageing contributing gentle spice and roundness. The finish is long, layered and persistent, giving a refined expression of Sicilian red wine.

Food Pairing

Pair with spicy fish soup, savoury pasta and rice dishes, grilled red meats, roast aubergine, charred peppers, lamb, aged cheeses or grilled vegetables.