

ZISOLA

AZISA SICILIA DOC 2015

BACKGROUND

In the beautiful, Unesco heritage-protected region of Noto, Sicily, lies Zisola, the latest endeavor from the Mazzei family. Here among the olive groves and citrus trees, the limited-production facility is dedicated to producing complex, elegant and age-worthy wines from Sicily's indigenous grape, Nero d'Avola, and to expressing the power and uniqueness of international varieties when grown in this region of Sicily. This exceptional 124 acre estate was acquired by the Mazzei's, famed Tuscan winemaking family, in 2002 to showcase the potential of the area. Noto, celebrated for its Baroque architecture, is an alluring spot rich in history and culture, with incredible winemaking potential.

Azisa, the word that gives rise to the name Zisola, also means "beautiful", an adjective that describes in one single word the character of this wine made from grapes of Grillo and Catarratto.

APPELLATION

Sicilia DOC, Italy

VARIETAL COMPOSITION

50% Grillo, 50% Catarratto

TERROIR & VINTAGE NOTES

Noto (Siracusa) is one of the most beautiful areas of Sicily. The property is planted to vines as well as olive, citrus and almond trees, typical of this southern landscape. A small but efficient cellar is equipped with temperature-controlled stainless steel vats for fermentation, along with 200 French barriques for aging. Vineyards cover approximately 42 acres of the estate, covering mainly calcareous soils and planted chiefly to Nero d'Avola. Vines are trained in the traditional alberello (free standing) style. Small amounts of Syrah, Cabernet Sauvignon and Petit Verdot are also cultivated. The vines enjoy a west/southwest exposure and benefit from a steady sea breeze, which cools the vineyards during the hot summer days and warms the land in the winter.

WINEMAKING

The grapes are hand-picked in August and undergo a cool temperature-controlled fermentation in stainless steel tanks followed by a 16-day maceration period for added richness.

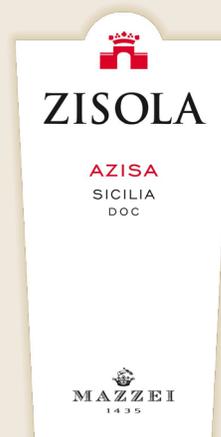
TASTING NOTES

Light gold in color. Ripe citrus and spice are present on the nose. On the palate, fresh with floral and citrus notes. Pleasantly dry finish marked by mineral notes and firm acidity. Pairs well with light appetizers, pasta with seafood or grilled vegetables.



WINEMAKER
Carlo Ferrini

TECHNICAL DATA
Alcohol
13.08%



89 WINE SPECTATOR
POINTS December 2016

