



# ZISOLA

## 2018 DOPPIOZETA SICILIA NOTO ROSSO DOC

Established in 1435, the Mazzei family is one of Tuscany's oldest wine dynasties and they have been cultivating vineyards and crafting fine wine for over 600 years, originally in Chianti Classico and now in Maremma, Sicily and Treviso as well. Leading the portfolio today are the Marchesi Mazzei, brothers Francesco and Filippo, as well as Filippo's son Giovanni, the 25th generation. All the estates are farmed to reduce environmental impact and foster sustainability.

In 2003, the Mazzei family discovered Zisola near Noto, famous for its baroque buildings and a UNESCO World Heritage Site. Grapes are cultivated "ad albarello", which is the traditional Sicilian head-trained system requiring 400 hours of hand work per hectare each year. The family blends its centuries of experience in Tuscany with the heritage of Noto in Sicily to offer wines of complexity and finesse.

Doppiozeta is the estate's hallmark wine from three unique plots, each with a separate process from harvest to vinification. This Zisola is unfiltered in every way with natural fermentation in small stainless steel tanks for 30 days, without any addition of yeast or temperature control, and spontaneous malolactic fermentation in oak. It's a super-Nero d'Avola, muscular with an explosion of fruit and spices and an elegant texture.

### TECHNICAL DETAILS

Appellation: Sicilia Noto Rosso DOC

Composition: 100% Nero d'Avola

Vineyards: 3 parcels (Piscina, Sopra Navel, Mandorleto)

Elevation: 310 to 425 feet (95-130 m); southeast exposure

Soil: Medium texture, calcareous, sandy soil

Maturation: 16 months in 500L French oak barrels (50% new)

Alcohol: 13%

Pack: 6/750ML

### TASTING NOTES

An exuberant wine full of dark fruit and orange zest, and whose density is balanced by freshness and elegance. Pairs with pasta with hearty tomato sauce, BBQ pork, pepperoni pizza and aged Pecorino cheese.



MAZZEI

1435