

CONTRADA ZISOLA 2024



With this 100% Catarratto, a varietal widely spread in Sicily since remote times, the Mazzei family continues its intention of enhancing the native vines of Sicily. The pedoclimatic peculiarities of Zisola estate, combined with the “alberello” (bush) training system and the harvest in two steps, guarantee verticality, freshness, complexity and great longevity to this organic wine.

Appellation:	Catarratto Terre Siciliane IGT
Winery:	Zisola
Winery location:	Contrada Zisola - Noto (Siracusa)
Grape varieties:	Catarratto
Alcohol:	12,50% vol.
Total acidity:	6,20‰
Vineyards location:	130 m a.s.l.; S/E exposure
Soil:	Medium texture, calcareous and mineral
Training system:	Head-pruned bush vines
Nr. of vines per hectare:	5,550
Harvest:	Hand picked August 28th and September 6th

Vinification:	50%, on the skins in "cocciopesto" amphora for 3 months; 50%, traditional white wine vinification "sur lies"
Fermentation temperature:	At low temperature (15 °C)
Bottling:	July 2025
Available on the market:	April 2026
Production:	9,900 bottles
Formats:	750 ml - 1,5 lt
First vintage:	2021
Ageing potential:	Over 10 years

