

DOPPIOZETA 2022



This is our Nero d'Avola "cru", coming from the three best single estate parcels rigorously bush trained, on a highly calcareous soil. The vineyard managed in a natural way, the spontaneous fermentation and the absence of filtration contribute to further enhance the grape's nobility. The word "Doppiozeta" heads directly to the core of "Mazzei" name.

Appellation:	Sicilia Noto Rosso DOC
Winery:	Zisola - Contrada Zisola - Noto (Siracusa)
Grape varieties:	100% Nero d'Avola
Alcohol:	14,11% vol.
Total acidity:	5,42‰
Vineyards location:	3 parcels (Piscina, Sopra Navel, Mandorleto) 95-130 m (310-425 ft) a.s.l.; S/E exposure
Soil:	Medium texture, calcareous and mineral with a good rocky structure
Agriculture:	Organic (in conversion)
Vineyards age:	14 - 19 years
Training system:	Head-pruned bush vines
Nr. of vines per hectare:	5,550
Harvest:	Hand picked from September 19th
Fermentation:	Naturally in small stainless steel tanks without any addition of yeast or temperature control

Maceration:	Over 30 days on the skins
Malolactic fermentation:	Spontaneous in oak
Ageing:	Over 16 months in 500 lt Tonneaux (medium toasting - 50% new)
Finissage:	Over 4 months in concrete tanks
Filtration:	Unfiltered
Bottling:	November 2024
Available on the market:	February 2026
Production:	19,200 bottles
Formats:	750 ml - 1,5 lt - 3 lt
First vintage:	2006
Ageing potential:	Over 20 years
Key descriptors:	Intense, pronounced spices and fruit flavors, powerful and elegant texture

