

**EFFE EMME**  
**2015**

The unique characteristics of Noto "terroir" meet a great single-variety, creating a wine intriguing and rich of personality. The name "Effe Emme" (the Italian spelling of FM) refers to Filippo Mazzei's monogram, "stitched" on a wine unique as a tailor made cloth.

<b>Appellation:</b>	Terre Siciliane IGT
<b>Winery:</b>	Zisola
<b>Winery location:</b>	Contrada Zisola - Noto (Siracusa)
<b>Grape varieties:</b>	Petit Verdot
<b>Alcohol:</b>	14,22% vol.
<b>Total acidity:</b>	5,92‰
<b>Vineyards location:</b>	130 m.a.s.l.; S/E exposure
<b>Soil:</b>	Medium texture, calcareous and mineral
<b>Training system:</b>	Head-pruned bush vines
<b>Nr. of vines per hectare:</b>	5,550
<b>Harvest:</b>	Hand picked from September 7th
<b>Fermentation temperature:</b>	28 - 30° C
<b>Period of maceration:</b>	14 days
<b>Ageing:</b>	16 months in small french oak barrels (225 lt / 50% new)
<b>Bottling:</b>	December 2017
<b>Available on the market:</b>	June 2018
<b>Production:</b>	4.500 bottles
<b>Formats:</b>	750 ml - 1,5 lt - 3 lt
<b>First vintage:</b>	2011
<b>Ageing potential:</b>	Over 20 years
<b>Key descriptors:</b>	Elegant, intense, underbrush and peaty notes, great complexity and persistence
<b>Food pairing:</b>	Pasta with game, stews, seasoned cheese



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