



This is the name of a street which is ancient and aristocratic. Its history has deep roots, the origin of its name dates back to an illustrious lineage from Milan that in 113 A.D. fled during the Second Crusade to Burgundy and Sicily. Zizzà brings together the ancient roots of the noble family in the wine mosaic made of French Chardonnay and Sicilian Inzolia, Grillo, Frappato, Nerello Mascalese, and Nero d'Avola. We propose Nerello Mascalese from this wine line.

Nerello Mascalese is an indigenous red grape variety that grows most commonly on the volcanic slopes of Mount Etna in Sicily. This grape, blended usually with Nerello Cappuccio to produce Etna Doc wines, has had a rapid upsurge in popularity in the last decade, having fruity, herbaceous flavors, excellent minerality, and an earthy nuance. Nerello Mascalese often has a perfume reminiscent of those of the noble wines of Barolo and Burgundy.

Nerello Mascalese Terre Siciliane IGT "Zizzà"

GRAPE VARIETIES

Nerello Mascalese

WINEMAKING

Alcoholic fermentation of the grapes with destemming is followed by malolactic fermentation. Aging takes place in barrels first, and subsequently in concrete vats.

AGEING

Six months in bottle.

ANALYTIC DATA

Alcohol content: 12 % vol.

ORGANOLEPTIC CHARACTERISTICS

The color is deep red with garnet hues; the nose captures pleasant fruity hints of wild berries such as raspberry, and the taste shows elegant tannins and fresh minerality; light, velvety and medium persistence.

GASTRONOMY

It's excellent with grilled vegetables, pasta and red meats; excellent also with rustic antipasti of cured meats and

medium-aged cheeses.

Serving temperature 16-18°C

AVAILABLE FORMATS

75 cl

