PRINCIPI DI BUTERA
SICILIA

In the heart of Sicily, where the golden light weaves a tapestry-like mosaic under a clear sky, lies a beautiful oasis that is the cradle of great indigenous Sicilian grapes and the 'chosen land' of Nero d'Avola. The estate is located in one of the Island's most mineral-rich areas, close to the Mediterranean coast and between the Valle dei Templi and Piazza Armerina (Province of Agrigento). The varietals and the organic properties of the land, combined with a distinctive microclimate that benefits from sea breezes, make these ancient lands, which once belonged to the Princes of Butera, an ideal site for sustainable viticulture and a nature reserve with unique biodiversity. This area, with its colourful citrus fruits and scents of the Mediterranean scrubland, yields elegant, finely-fragranced wines with great intensity and freshness.

Amìra

Prince of the land of mirages and wonders, Amìra (from the Arab amîr, meaning 'prince') represents the purest embodiment of Nero d'Avola from Butera. This graceful and sophisticated wine, from a cracked and dry terrain rich in precious minerals, expresses our profound admiration for this great Sicilian grape.

APPELLATION
Sicilia DOC

PRODUCTION AREA
Butera, central-southern Sicily

GRAPES
100% Nero d'Avola

SERVING TEMPERATURE
16° - 18° C

ALCOHOL CONTENT
13,5% vol.

AVAILABLE SIZES
375 ml - 750 ml
1500 ml - 3000 ml

VINIFICATION AND AGEING
The Nero d'Avola grapes come from limestone-clayey vineyards (trubi) at an average altitude of 330 metres above sea level. The must ferments together with the skins in steel tanks at a temperature of 28-30°C for about 15 days. Malolactic fermentation follows, again in tanks. The wine ages in 30 and 60 hl Slavonian barrels for 1 year and ages for a few months in the bottle.

TASTING NOTES

COLOUR: bright ruby red.

BOUQUET: intense hints of cherry, blueberry and violets with hints of myrtle, followed by pleasant balsamic and delicate spicy notes.

FLAVOUR: dry, delicate, with a fine structure and persistence. The pleasant floral and balsamic notes on the nose are perfectly matched on the palate, followed by a slight hint of almond on the finish.

FOOD PAIRINGS
Excellent with full-flavoured dishes, char-grilled meats and well-matured cheeses.

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