

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.



Nero d'Avola Pas Dosé

The hills of Butera, an ancient land illuminated by the golden rays of the sun, yield the first Traditional Method (Metodo Classico) - Pas Dosé – made with Nero d'Avola grapes. This exquisite and elegant sparkling wine embodies the aristocratic soul and the pursuit of excellence typical of this part of Sicily with its intense and austere beauty. Suspended between reality and mirage, this captivating area inspires a blanc de noirs that reveals a fresh and unprecedented facet of Nero d'Avola, Principe di Butera and Sicily.

APPELLATION
Nero d'Avola Sicilia DOC

PRODUCTION AREA
Antico Feudo di Butera

GRAPES
100% Nero d'Avola,
Blanc de Noirs

SPARKLING METHOD
Traditional (Metodo Classico)

SERVING TEMPERATURE
8° C

ALCOHOL CONTENT
12% vol.

DOSAGE
Zero

AVAILABLE SIZES
750 ml - 1500 ml

VINEYARD
A single 3-hectare vineyard at 350 metres above sea level, characterized by calcareous-clayey soil with a gravelly-pebbly texture.

VINIFICATION AND AGEING
The grapes are softly pressed and the must obtained sediments at a low temperature for 12 hours. The first fermentation in steel is followed by ageing on fine lees for 8 months. Refermentation and horizontal cellaring for 24 months in underground cellars precedes riddling, which is carried out strictly by hand on riddling racks.

TASTING NOTES

COLOUR: straw yellow with platinum reflections and a fine, persistent perlage.

BOUQUET: delicate notes of citrus, peach, custard and sweet almond.

FLAVOUR: distinctive minerality, refined crispness and a long, satisfying finish.

FOOD PAIRINGS
Seafood crudités, olive oil and vegetable dips, mature cheeses and savoury Mediterranean dishes.

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