



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 autochthonous 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 varieties 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 reserve with unique biodiversity. This area, with its colourful citrus fruits and scents of the Mediterranean scrub, yields elegant, finely-fragranced wines with great intensity and freshness. Today, Feudo Principi di Butera is the symbol of a new style of Sicilian winemaking whose aim is to rediscover and revive a precious agronomic treasure trove, thereby contributing to the enhancement and promotion of the territory.

Cabernet Sauvignon



APPELLATION
Sicilia DOC



PRODUCTION AREA
Butera, central-southern Sicily



GRAPES
100% Cabernet Sauvignon



SERVING TEMPERATURE
16° - 18° C



ALCOHOL CONTENT
14% vol.



AVAILABLE SIZES
750 ml

VINIFICATION AND AGEING

Fermentation takes place in vertical tanks for about 2 weeks. The wine then ages for 12 months, 50% in 350-litre tonneaux and 50% in 60-hl oak barrels, followed by a few months of ageing in bottle.

TASTING NOTES

COLOUR: dark, concentrated ruby red.

BOUQUET: intense hints of small ripe, almost jammy red fruits, melded with pleasant floral notes, hints of vanilla and distinct spicy notes.

FLAVOUR: full-flavoured, rich in extract, with the same spicy notes exhibited on the nose.

FOOD PAIRINGS

It pairs well with flavoursome first courses, grilled meats and well-matured cheeses.