



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.

## Chardonnay



**APPELLATION**  
Sicilia DOC



**PRODUCTION AREA**  
Butera, central-southern Sicily



**GRAPES**  
100% Chardonnay



**SERVING TEMPERATURE**  
10° - 12° C



**ALCOHOL CONTENT**  
13% vol.



**AVAILABLE SIZES**  
750 ml

### VINIFICATION AND AGEING

The must begins fermentation in stainless steel at a controlled temperature of 20°C. Subsequently it is racked into 350-litre medium-toasted tonneaux, where the fermentation process continues for another 20 days. A long maturation on the lees is followed by bottle aging for several months.

### TASTING NOTES

**COLOUR:** intense, golden straw colour, bright with greenish transparencies.

**BOUQUET:** ample bouquet, with hints of pineapple, mango and ripe fruit, accompanied by sweet notes of vanilla.

**FLAVOUR:** rich, harmonious with an elegant touch of toasted almonds, well balanced with fruity notes.

### FOOD PAIRINGS

Excellent as an aperitif, with fish dishes or white meats.