



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.



Grillo



APPELLATION
Sicilia DOC



PRODUCTION AREA
Butera, central-southern Sicily



GRAPES
100% Grillo



SERVING TEMPERATURE
10° - 12° C



ALCOHOL CONTENT
13% vol.



AVAILABLE SIZES
750 ml

VINIFICATION AND AGEING

After a soft pressing of grapes harvested at perfect ripeness, the must ferments in stainless steel at a controlled temperature (16-18°C) and is kept on the lees for a period of 4/6 months. Subsequent ageing for a few months in the bottle.

TASTING NOTES

COLOUR: straw-yellow, light and bright with gentle greenish reflections.

BOUQUET: broad and surprisingly fresh nose, with hints of citrus, pineapple and a slight menthol vein.

FLAVOUR: complex, harmonious with a definite savoury vein and marked minerality.

FOOD PAIRINGS

Perfect with pasta dishes prepared with vegetables, and light dishes of cooked or raw fish.