



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.

## Insolia



**APPELLATION**  
Sicilia DOC



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



**GRAPES**  
100% Insolia



**SERVING TEMPERATURE**  
10° - 12° C



**ALCOHOL CONTENT**  
12,5% vol.



**AVAILABLE SIZES**  
375 ml - 750 ml

### VINIFICATION AND AGEING

After a soft pressing of the 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 6 months. Subsequent ageing for a few months in the bottle.

### TASTING NOTES

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

**BOUQUET:** broad bouquet with hints of flowers of broom, cantaloupe and exotic fruits such as pineapple and mango.

**FLAVOUR:** rich, harmonious with delicate hints of sweet almond.

### FOOD PAIRINGS

Perfect with first courses made with vegetables, with fish soups, shellfish and white meats.

