



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.



Merlot



APPELLATION
Sicilia DOC



PRODUCTION AREA
Butera, central-southern Sicily



GRAPES
100% Merlot



SERVING TEMPERATURE
16° - 18° C



ALCOHOL CONTENT
14,5% vol.



AVAILABLE SIZES
750 ml

VINIFICATION AND AGEING

The must ferments for 2 weeks in vertical tanks at a controlled temperature of 30°C. Ageing lasts for 12 months, 20% in 350-litre tonneaux and 80% in Slavonian 60hl oak barrels, followed by a further period of ageing in the bottle.

TASTING NOTES

COLOUR: intense garnet red.

BOUQUET: broad bouquet with hints of small red fruits, cassis and blackberry, perfectly melded with pleasant hints of vanilla.

FLAVOUR: soft and compact, with notes of berries, especially raspberry and blackberry. Long and lingering finish.

FOOD PAIRINGS

Excellent with cured meats, roasts, kebabs and grilled meats, and matured and sharp cheeses.