



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.

Nero d'Avola



APPELLATION
Sicilia DOC



PRODUCTION AREA
Butera, central-southern Sicily



GRAPES
100% Nero d'Avola



SERVING TEMPERATURE
16° - 18° C



ALCOHOL CONTENT
13,5% vol.



AVAILABLE SIZES
375 ml - 750 ml
1500 ml - 3000 ml

VINIFICATION AND AGEING

The Nero d'Avola grapes come from limestone-clayey vineyards (trubi) at an average altitude of 330 metres above sea level. The must ferments together with the skins in steel at a temperature of 28-30°C for about 15 days. Malolactic fermentation follows, again in steel.

The wine ages in 30 and 60 hl Slavonian barrels for 1 year and ages for a few months in the bottle.

TASTING NOTES

COLOUR: rather dark ruby red, bright.

BOUQUET: intense hints of almond flowers, violets and hints of myrtle, followed by a delicate spiciness and pleasant balsamic notes.

FLAVOUR: dry, delicate, with a fine structure and good persistence. The pleasant floral and balsamic notes perceived on the nose are perfectly matched on the palate.

FOOD PAIRINGS

Excellent with full-flavoured dishes, char-grilled meats and well-matured cheeses.