



FEUDO
PRINCIPI DI BUTERA

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.

Neroluce

The aromas of Nero d'Avola, the Light of the sun, the freshness of the Mediterranean in a charmat method, marking a new achievement in quality Sicilian sparkling wine. Neroluce is a sparkling wine that reveals an unusual aspect of Sicily's most noble vine and confirms the excellence and distinction of Nero d'Avola from Butera.



APPELLATION
Sicilia DOC



PRODUCTION AREA
Butera, central-southern Sicily



GRAPES
100% Nero d'Avola



SERVING TEMPERATURE
6° - 8° C



ALCOHOL CONTENT
12% vol.



AVAILABLE SIZES
750 ml - 1500 ml

VINIFICATION AND AGEING

Nero d'Avola, cultivated on deep soils of dark clay at 300 metres above sea level, is harvested with a degree of sugar ripeness and acidity suitable for obtaining a fresh and mineral sparkling base. Soft pressing follows, which allows for the production of a white wine from black grapes, without the need for further processing. After a period of ageing on the lees of about 3-4 months, the base wine is made sparkling in an autoclave (Charmat method), where it remains for another 3 months before being bottled.

TASTING NOTES

COLOUR: straw yellow with light reflections ranging from greenish to platinum. Fine and persistent perlage.

BOUQUET: delicate hints of cherry, hawthorn, elderberry and jasmine.

FLAVOUR: harmonious, fine, persistent and creamy.

FOOD PAIRINGS

Pleasant as an aperitif, excellent with raw fish hors d'oeuvres, seafood or vegetable risottos, grilled fish.