



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 varietals 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.

Serò

Serò is the result of lengthy research and enhancement of a native Sicilian varietal, Insolia, which in Butera finds the ideal habitat in which to ennoble and enrich itself with new fragrances. As its name suggests, it is a true act of love (Serò, from the ancient Greek σου ἐρῶ - 'I love you') towards a variety, which rewards commitment, constancy and determination, yielding a white with great finesse that is capable of evolving over time.



APPELLATION
Sicilia DOC



PRODUCTION AREA
Butera, central-southern Sicily



GRAPES
100% Insolia



SERVING TEMPERATURE
10° - 12° C



ALCOHOL CONTENT
13% vol.



AVAILABLE SIZES
750 ml

VINIFICATION AND AGEING

The best bunches of Insolia from limestone-rich vineyards 350 metres above sea level, are harvested in the first light of dawn and kept in refrigerated cells for 3 days, in order to keep intact the entire aromatic spectrum of the vine. Soft pressing followed by fermentation in wood (50%) and in steel (50%). The wine stays on all the lees with weekly battonage for about 8 months, and is then blended. Subsequent ageing in bottle for another 6-8 months.

TASTING NOTES

COLOUR: golden straw yellow, light and bright, with light green reflections.

BOUQUET: broad and sophisticated bouquet, with notes of minerals and flowers (broom), accompanied by hints of apricot and pear. Closes with a slight menthol-like balsamic note and spices such as white pepper.

FLAVOUR: fresh, intense and with good persistence. A surprising finish with marked minerality, which was already pre-announced on the nose.

FOOD PAIRINGS

Ideal pairing with fresh cheeses and raw fish.