



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-fraganced 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.

## Symposio

*A Bordeaux blend in a distinctively Sicilian style, it is a genuine expression of the terroir of Butera and reflects the European character of the Sicilian nobility. As its Greek name suggests, it is a wine for get-togethers, celebrations and sharing. This red wine successfully combines the freshness of Cabernet Sauvignon, the fruitiness of Merlot and the savoury notes of Petit Verdot to create an authentic harmony with a Mediterranean flavour.*



### APPELLATION

Terre Siciliane IGT



### PRODUCTION AREA

Butera, central-southern Sicily



### GRAPES

65% Cabernet Sauvignon  
30% Merlot  
5% Petit Verdot



### SERVING TEMPERATURE

16° - 18° C



### ALCOHOL CONTENT

14% vol.



### AVAILABLE SIZES

750 ml - 1500 ml

### VINIFICATION AND AGEING

The grapes are harvested manually in crates in different periods, depending on the degree of ripeness of each vine and according to the vintage, with selection of the best bunches. Fermentation takes place separately for each grape variety in stainless steel at a controlled temperature, with a 30-day maceration period. Malolactic fermentation follows immediately after racking, leading to the composition of the blend. Ageing lasts for 18 months and is carried out 60% in 30 and 60 hl Slavonian oak barrels, while the remaining 40% is aged in 350-litre tonneaux, first, second and third use. A further period of bottle aging follows.

### TASTING NOTES

**COLOUR:** dense ruby red in colour.

**BOUQUET:** the nose opens with hints of small berries such as blueberry, and chocolate followed by spices and a fresh balsamic note.

**FLAVOUR:** on the palate reveals an irrepressible structure, followed by a good degree of acidity and smooth tannins.

### FOOD PAIRINGS

A classy wine that can readily pair with refined meat dishes or typically Sicilian cuisine such as Pasta alla Norma or Farsumagru.