



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.



Syrah



APPELLATION
Sicilia DOC



PRODUCTION AREA
Butera, central-southern Sicily



GRAPES
100% Syrah



SERVING TEMPERATURE
16° - 18° C



ALCOHOL CONTENT
14% vol.



AVAILABLE SIZES
750 ml - 1500 ml

VINIFICATION AND AGEING

Fermentation is carried out at a temperature of 28-30°C and lasts for about 8 days. The wine ages for 12 months in 60 hl Slavonian barrels, followed by a further period of ageing in the bottle.

TASTING NOTES

COLOUR: bright and very intense ruby red.

BOUQUET: broad and persistent bouquet with pleasant notes of morello cherry, fruit and sweet spices.

FLAVOUR: rich, enveloping and with a robust structure, distinct sensations of pleasant fruitiness, sustained by a long and soothing finish on the palate.

FOOD PAIRINGS

Ideal with savoury stuffed pasta, pasta served with spicy sauces and hare ragout, stews and game braised in wine. Equally excellent with mature pecorino or marbled cheeses.