



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-fragraned 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.

Chardonnay



APPELLATION

Sicilia DOC



PRODUCTION AREA

Butera, central-southern Sicily



GRAPES

100% Chardonnay



SERVING TEMPERATURE

10° - 12° C



ALCOHOL CONTENT

13% vol.



AVAILABLE SIZES

750 ml

VINIFICATION AND AGEING

The must begins fermentation in stainless steel at a controlled temperature of 20°C. Subsequently it is racked into 350-litre medium-toasted tonneaux, where the fermentation process continues for another 20 days. A long maturation on the lees is followed by bottle aging for several months.

TASTING NOTES

COLOUR: intense, golden straw colour, bright with greenish transparencies.

BOUQUET: ample bouquet, with hints of pineapple, mango and ripe fruit, accompanied by sweet notes of vanilla.

FLAVOUR: rich, harmonious with an elegant touch of toasted almonds, well balanced with fruity notes.

FOOD PAIRINGS

Excellent as an aperitif, with fish dishes or white meats.

