



PRINCIPI DI BUTERA
SICILIA

In the deepest and most austere heartlands of Sicily lies an oasis of rare and exquisite beauty, home to Sicily's greatest native grape varieties and the chosen habitat of Nero d'Avola. The estate surrounds an ancient manor that belonged to the Princes of Butera, in one of the most mineral-rich areas on the Island, a stone's throw from the Mediterranean coasts and situated between the Valley of the Temples and Piazza Armerina. The variety and organic content of the lands, combined with the particularity of a microclimate that benefits from sea breezes, make these ancient lands the ideal place for sustainable viticulture and a unique reserve for biodiversity. These terroirs, with their colourful citrus fruits and scents of Mediterranean scrub, yield elegant wines with refined fragrances and ideal intensity and freshness.

Carizza

The Sicilian word for 'caress' invokes the gentle character of this Insolia, produced from the hillside vineyards of Butera. Carizza is a rich and harmonious white wine with a fresh and delicate nature and aromas of broom flowers, mimosa, cantaloupe and exotic fruit.



APPELLATION

Insolia Sicilia DOC



PRODUCTION AREA

Butera, central-southern
Sicily



GRAPES

100% Insolia



SERVING TEMPERATURE

10° - 12° C



ALCOHOL CONTENT

12,5% vol.



AVAILABLE SIZES

375 ml - 750 ml

VINIFICATION AND AGEING

After a soft pressing of the grapes harvested at perfect ripeness, the must ferments in stainless steel at a controlled temperature (16-18°C) and is kept on the lees for a period of 6 months. Subsequent ageing for a few months in the bottle.

TASTING NOTES

COLOUR: golden straw-yellow, light and bright with gentle greenish reflections.

BOUQUET: broad bouquet with hints of flowers of broom, cantaloupe and exotic fruits such as pineapple and mango.

FLAVOUR: rich, harmonious with delicate hints of sweet almond.

FOOD PAIRINGS

Perfect with first courses made with vegetables, with fish soups, shellfish and white meats.