



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 Valle dei Templi (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.

## Diamanti

*From the precious mineral-rich lands of Butera, this Grillo has all the intensity and brilliance of a rare diamond. Diamanti is a complex and harmonious white with fresh notes of citrus and passion fruit, woven through with a slight mentholated vein.*



### APPELLATION

Grillo Sicilia DOC



### AREA

Butera, central-southern Sicily



### GRAPES

100% Grillo



### SERVING TEMPERATURE

10–12 °C



### ALCOHOL LEVEL

13% vol.



### BOTTLE SIZE

750 ml

### VINIFICATION AND AGEING

After a soft pressing of 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 4/6 months. Subsequent ageing for a few months in the bottle.

### TASTING NOTES

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

**BOUQUET:** broad and surprisingly fresh nose, with hints of citrus, pineapple and a slight menthol vein.

**FLAVOUR:** complex, harmonious with a definite savoury vein and marked minerality.

### FOOD MATCHES

Perfect with pasta dishes prepared with vegetables, and light dishes of cooked or raw fish.