



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-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.

Surya bianco



APPELLATION

Sicilia DOC



PRODUCTION AREA

Butera, central-southern Sicily



GRAPES

Insolia and Chardonnay



SERVING TEMPERATURE

12° C



ALCOHOL CONTENT

12,5% vol.



AVAILABLE SIZES

750 ml

VINIFICATION AND AGEING

After being harvested with the right degree of ripeness, the grapes are subjected to soft and gentle pressing. The musts of Insolia and Chardonnay ferment separately in stainless steel at a controlled temperature and remain on the lees for 6 months. After blending, the wine is refined for a few months in the bottle.

TASTING NOTES

COLOUR: straw-yellow with light golden reflections.

BOUQUET: broad bouquet, with hints of white flowers and exotic fruit.

FLAVOUR: harmonious, with the right balance between acidity and structure.

FOOD PAIRINGS

Perfect with appetizers and delicate first courses made with vegetables or fish, excellent with braised mullet.

