



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-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.

Surya rosso



APPELLATION

Sicilia DOC



PRODUCTION AREA

Butera, central-southern Sicily



GRAPES

Nero d'Avola and Merlot



SERVING TEMPERATURE

16° - 18° C



ALCOHOL CONTENT

14% vol.



AVAILABLE SIZES

750 ml

VINIFICATION AND AGEING

Nero d'Avola and Merlot grapes, vinified separately, are fermented in stainless steel for two weeks at 26-30°C. After being blended, the wine ages for 12 months in 60 hl Slavonian oak barrels, followed by a further period of ageing in the bottle.

TASTING NOTES

COLOUR: intense ruby red with garnet shades.

BOUQUET: intense and ample bouquet, which opens with pleasant hints of small berries, followed by notes of Mediterranean maquis and spices.

FLAVOUR: with a considerable structure, it is pleasantly fresh with a soft and lingering finish that recalls the fruit.

FOOD PAIRINGS

Excellent with flavoursome dishes, with grilled white and red meats, ideal with roast lamb and medium-matured cheeses.

