

# Nero d'Avola

DOCG



**APPELLATION**  
Sicilia DOC



**AREA**  
Riesi, Sicily



**GRAPES**  
100% Nero d'Avola



**ALCOHOL LEVEL**  
14%



**SERVING TEMP.**  
64°F



**BOTTLE SIZE**  
750 ml



## LABELS BY FEUDO PRINCIPI DI BUTERA

Deliella Nero d'Avola IGT  
Symposio IGT  
Insolia DOC  
Chardonnay DOC

**Nero d'Avola DOC**  
Syrah DOC  
Cabernet Sauvignon DOC  
Merlot DOC



**PRINCIPI DI BUTERA**  
SICILIA

## TOP WINE AWARDS

Sunset Int'l Wine Competition 2016 - Silver Medal - Vintage 2013

Vitaly Int'l 5-Star Wines Award - 90 Points - Vintage 2016

James Suckling - 91 Points - Vintage 2012

SF Int'l Wine Competition - Gold Medal - Vintage 2013

Winemaker's Challenge Competition - 93 Points - Vintage 2014

Wine Enthusiast - 88 Points - Vintage 2015

Vinous - 91 Points - Vintage 2015

## VINIFICATION AND MATURATION

The harvest takes place in the third week of September. Fermentation lasts for three weeks at 82° - 86° F. The wine is aged for 12 months, 50% in barrels of 350 liters and 50% in Slavonian oak from 60 hl, followed by a further period of bottle aging.

## COLOR

Bright and fairly deep ruby red color.

## BOUQUET

Broad and persistent; shows intense fruity notes of plum, cherries, and spicy hints.

## PALATE

Dry and medium-bodied, revealing mouthwatering red fruit; hints of wild mushrooms and espresso lead to substantial and polished tannins; beautiful graphite minerals linger on the long finish.

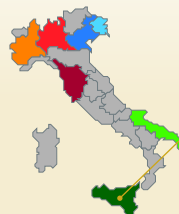
## FOOD COMBINATIONS

Pairs beautifully with aged pecorino cheese, barbecued meats, and richly-flavored dishes.

## PRODUCER

Produced and estate-bottled by:  
**Feudo Principi di Butera**  
Contrada Deliella  
93011 Butera - Caltanissetta - Italy  
[www.feudobutera.it](http://www.feudobutera.it)

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**ZONIN1821**



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