

Appellation:

Area:

Varietal:

Terre Siciliane IGT

Caltanissetta, Sicily

5% Petit Verdot

65% Cabernet, 30% Merlot,

Feudo Principi di Butera

Symposio

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• W I N E •

Tasting descriptors:

The 2012 Symposio posesses a rich beautiful dark ruby and purple color. The nose shows black cherry and rich ruby red plum notes with strong zesty orange. The palate is elegant with a medium plus finish revealing rich leather notes, spice and a beautiful array of dark chocolate & spicy tobacco. The finish is long and silky.

• V I N T A G E •

2012 was a very warm summer, especially during the maturation of the grapes. In spite of the warm temperatures, there was a good difference in temperature of approximately 50°F. This created a great environment for our grapes to mature to their fullest potential. This also allowed the wine to become more complex with good aromatic intensity and an unbelievably well balanced structure. The grapes were very healthy and complex due to consistently bright sunshine and reliably moderate rainfall.

• V I N E Y A R D S •

Of the 29 lots there are lots of special status; Lot #24-25 & #28-29 are our Syrah lots that are around 10 HE, but we only use a 4 1/2 HE area specifically for "Symposio" flagship wine. Lot #2 which is Cabernet totals 9 HE, of which we have a 3 HE area we only use for "Symposio".

• W I N E M A K E R'S N O T E S •

The aging process for this elite wine begins in 90 HL steel tanks purchased for this wine. After steel tank fermentation of 6-10 days the wine is then transferred into 2 different barrel sizes: in some years we age the wine 50% in tonneau and 3000/6000 botte for 18 months. Other years we will use more tonneau then botte. The wine is then aged in bottle for 6-8 months.

"Feudo Principi di Butera is a magical corner of Sicily, where the bounty of the land is combined with the passion of man"

Winemaker - Claudio Galosi

CAMPAIGN SUPPORTED BY REGULATION EC N. 1308/13

CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13



PRICEP to BUTERA

Wine analysis: Total acid: 5,05 g/L Final pH: 3,60 Residual sugar: 4,5 g/L Alcohol: 14% by volume