



Feudo Principi di Butera

Deliella



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• W I N E •

Appellation:
Sicilia IGT

Area:
Riesi, Sicily

Varietal:
Nero d'Avola

Tasting descriptors:

The 2011 vintage has a saturated ruby-red color. The nose is complex showing brandied cherry, mature plum, and fig, with notes of violet, dried tobacco and dark chocolate. The palate is elegant and medium bodied revealing stewed mixed berries, smoking tobacco and exotic spice that leads to plush and moderate tannins. The finish is long and reveals the wines complexity.

Wine analysis:

Total acid: 4,80 g/L
Final pH: 3,70
Residual sugar: 3,4 g/L
Alcohol: 14% by volume

• V I N T A G E •

2011 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 Deliella Nero D'Avola 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. The classic Mediterranean climate here is ideally suited to the needs of wine-bearing grape vines. Add to that the paucity of the winery's soils and the hilly landscape in which they sit, and the resulting terroir is almost perfect for our Deliella. Situated in the "sun belt," Butera's climate is manipulated by African winds and the Mediterranean Sea.

• V I N E Y A R D S •

Of the 29 lots there are lots of special status; one being Lot #16 which has 10 HE of Nero d'Avola, but 5 of those HE are only used for our "Deliella" flagship wine. This lot has to be of the utmost quality to produce this very special wine. This is a wine that is only made in great years. If it is not of the utmost high quality the grapes are used for the regular Nero and I skip a vintage for "Deliella." For our normal Nero wine we produce 80 quintals per HE, for "Deliella" we produce 50 quintals per HE. This again will show the higher quality we produce at Butera for our top wine.

• W I N E M A K E R S N O T E S •

Fermentation takes place in special 90 HL steel tanks brought in especially for this small production flagship wine. The wine is aged in 1st year tonneau French oak for 18 months, followed by bottle aging of 8 months. We do have some years but not many where we age a small portion of the wine in 3,000 liter barrels for style change. This is a decision that I make every year.

"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



CAMPAGNA SUPPORTATA DALLA REGOLAZIONE EC/N. 1234/07

