



**PRINCIPI DI BUTERA**  
SICILIA

TOP WINE AWARD:

WINE ENTHUSIAST  
88 POINTS - 2014

## FEUDO PRINCIPI DI BUTERA CABERNET SAUVIGNON

Sicilia DOC

### VINIFICATION AND MATURATION

The grapes are machine harvested in early September. The must is fermented for two weeks in vertical stainless steel tanks, using the submerged cap system. The wine matures for twelve months. During this process, 80% is placed in 3,000- and 6,000-liter barrel and the other 20% in 350-liter tonneaux. When the wine finishes it is aged for an additional three to six months in the bottle.

### COLOR

Opaque and ruby-red.

### BOUQUET

Intense with subtle hints of ripe berries and attractive floral notes.

### PALATE

Full-bodied with notes of cassis, mature fruit and cake spice.

### FOOD COMBINATIONS

Full-flavored pasta and rice dishes, barbecued meats, and fairly mature cheeses.

### PRODUCTS BY FEUDO PRINCIPI DI BUTERA

Deliella DOC  
Symposio IGT  
Nero d'Avola DOC  
Insolia DOC  
Chardonnay DOC  
Syrah DOC  
**Cabernet Sauvignon DOC**



**APPELLATION**  
Sicilia DOC



**ALCOHOL LEVEL**  
14%



**AREA**  
Riesi, Sicily



**SERVING TEMP.**  
64°F



**GRAPES**  
100% Cabernet Sauvignon



**BOTTLE SIZE**  
750 ml



**PRINCIPI DI BUTERA**  
SICILIA

PRODUCED AND ESTATE-BOTTLED BY:  
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