



PRINCIPI DI BUTERA
SICILIA

TOP WINE AWARD:

JAMES SUCKLING
90 POINTS - 2015

ROBERT PARKER'S WINE ADVOCATE
92 POINTS - 2014

GAMBERO ROSSO VINI D'ITALIA
TRE BICCHIERI - 2012-2013

FEUDO PRINCIPI DI BUTERA CHARDONNAY

Sicilia DOC

VINIFICATION AND MATURATION

After picking the grapes in the first week in August the must is fermented in stainless steel at the controlled temperature of 68°F. It is then partly racked into medium toasted oak tonneaux where it continues to ferment for nearly 20 days. Long maturation on its lees is followed by a few months of aging in the bottle.

COLOR

Straw yellow with pale golden highlights.

BOUQUET

Broad with intense concentrations of tropical fruit and hints of pineapple, mango and sweet vanilla overtones.

PALATE

Dry and well-balanced with good acidity, an elegant touch of toasted almonds and a long finish.

FOOD COMBINATIONS

Grilled fish or oven roasted chicken.

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
13%



AREA
Riesi, Sicily



SERVING TEMP.
54°F



GRAPES
100% Chardonnay



BOTTLE SIZE
750 ml



PRINCIPI DI BUTERA
SICILIA

PRODUCED AND ESTATE-BOTTLED BY:
FEUDO PRINCIPI DI BUTERA - CONTRADA BUTERA
93011 CALTANISSETTA - SICILY - ITALY

ZONIN1821

ZONIN USA, INC.
3363 NE 163RD STREET, SUITE 606
NORTH MIAMI BEACH, FL 33160

WWW.ZONINUSA.COM