



TOP WINE AWARD:

JAMES SUCKLING
90 POINTS - 2015
90 POINTS - 2016

VINOUS
90 POINTS - 2015

FEUDO PRINCIPI DI BUTERA INSOLIA

Sicilia DOC

VINIFICATION AND MATURATION

The grapes are machine harvested between 11 p.m. and 4 a.m. The must undergoes fermentation in stainless steel tanks for seven-ten days at temperatures between 64° and 70° F., and remains on its lees for three months. It then ages in stainless tanks for six months followed by an additional three months in the bottle.

COLOR

Straw yellow with green hues.

BOUQUET

Elegant minerals with fresh apples, tangerine, creamsicle and exotic flowers.

PALATE

Dry, medium-bodied, refreshing and reveals mouthwatering citrus flavors, tangerine, sweet almond and stone minerals that lead to a long and crisp finish.

FOOD COMBINATIONS

Seafood pasta or risotto, pan-seared fish or slow roasted chicken, vegetable based soups, shellfish and white meats.

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% Insolia

 **BOTTLE SIZE**
750 ml



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