TOP WINE AWARD:

WINEMAKER'S CHALLENGE COMPETITION 93 POINTS - 2014

JAMES SUCKLING

91 POINTS - 2012

GOLD MEDAL - 2013

SF INT'L WINE COMPETITION

WINE ENTHUSIAST 88 POINTS - 2015

VINOUS 91 POINTS - 2015

SUNSET INT'L WINE COMPETITION 2016 SILVER MEDAL - 2013

VINITALY INT'L 5-STAR WINES AWARD 90 POINTS - 2016

FEUDO PRINCIPI DI BUTERA NERO D'AVOLA Sicilia DOC

VINIFICATION AND MATURATION

The harvest takes place in the third week of September. Fermentation lasts for three weeks at 82° - 86° F. The wine is aged for 12 months, 50% in barrels of 350 liters and 50% in Slavonian oak from 60 hl, followed by a further period of bottle aging.

COLOR

Bright ruby-red.

BOUQUET

Ample and persistent, with intense fruity notes of plum, cherries, and spicy hints.

PALATE

Dry, medium-bodied revealing mouthwatering red fruit. Wild mushrooms and espresso lead to substantial and polished tannins. Beautiful graphite minerals linger on the long finish.

FOOD COMBINATIONS

Aged pecorino cheese, barbecued meats, and richly-flavored dishes.

PRODUCTS BY FEUDO PRINCIPI DI BUTERA

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



% ALCOHOL LEVEL 14%



Riesi, Sicily



SERVING TEMP.

64°F

BOTTLE SIZE 750 ml





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





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