



PRINCIPI DI BUTERA  
SICILIA



In the heart of Sicily, where the golden light weaves a tapestry-like mosaic under a clear sky, lies a beautiful oasis that is the cradle of great autochthonous Sicilian grapes and the 'chosen land' of Nero d'Avola. The estate is located in one of the Island's most mineral-rich areas, close to the Mediterranean coast and between the Valle dei Templi and Piazza Armerina (Province of Agrigento). The varieties and the organic properties of the land, combined with a distinctive microclimate that benefits from sea breezes, make these ancient lands, which once belonged to the Princes of Butera, an ideal site for sustainable viticulture and a reserve with unique biodiversity. This area, with its colourful citrus fruits and scents of the Mediterranean scrub, yields elegant, finely-fragranced wines with great intensity and freshness. Today, Feudo Principi di Butera is the symbol of a new style of Sicilian winemaking whose aim is to rediscover and revive a precious agronomic treasure trove, thereby contributing to the enhancement and promotion of the territory.

## Deliella 2016

*Deliella is the premier cru produced by Feudo Principi di Butera, bearing the name of the district in which the estate is located. This 100%, single-vineyard Nero d'Avola has an aristocratic profile, great ageing potential and an unconventional ability to combine intensity and balance with elegance and sobriety. With its highly distinctive style, Deliella expresses the character of the district of Butera, one of the areas best suited to the cultivation of Sicily's most noble autochthonous grape.*



**APPELLATION**  
Sicilia DOC



**PRODUCTION AREA**  
Butera, central-southern Sicily



**HARVEST**  
2016



**GRAPES**  
100% Nero d'Avola



**HARVEST PERIOD**  
Last week of September



**HARVEST METHOD**  
By hand in 15kg-crates

### 2016 CLIMATE

2016 can be considered a particularly lucky vintage for Butera, more in terms of quality than quantity, characterised on the whole by regular if not entirely ideal climatic development during each phenological phase, from vegetative re-awakening to harvest. A cool, dry spring was followed by a summer punctuated by episodic rainfall, rare peaks in temperature and significant variations in day-to night-time temperatures, typical of the area. This particularly favourable situation enabled the vines to establish a natural equilibrium and the grapes to ripen uniformly. The harvest in the Deliella vineyard, which was later than usual, beginning in early October, produced Nero d'Avola grapes that were intact, fragrant, crunchy yet also succulent, yielding a truly thrilling red wine.

**PLANTING DENSITY**

4200 vines/ha

**YIELD PER HECTARE**

40-50 q/ha

**ALCOHOL CONTENT**

14% vol.

**SERVING TEMPERATURE**

16° - 18° C

**AVAILABLE SIZES**

750 ml – 1500 ml

**AGEING POTENTIAL**

Up to 20 years

**FIRST YEAR OF PRODUCTION**

2000

**BOTTLES PRODUCED**

12.000

**SOIL TYPE**

Clay, silt, sand with a good percentage of larger stony matter and up to 15% active limestone.

**TRAINING METHOD**

The vines are spurred-cordon trained, using a particular bespoke pruning system that aims to guarantee the natural lymphatic flow within the vine by reducing the size of the cuts. Canopy management is very important and is carried out strictly by hand with meticulous care. Leaf thinning is performed on the east side, the so-called 'morning side', an operation that allows the skin of the berries to become thicker, fostering gradual ripening by light rather than by heat, thereby avoiding over-ripening. To guarantee high quality, strict thinning out of the bunches is carried out, which significantly reduces yields per hectare. Furthermore, total elimination of weed killers has occurred thanks to the skilful working over of the soil under the vine rows.

**VINIFICATION AND AGEING**

Deliella ages for 14 months, 90% in large, 30 hl and 60 hl barrels and 10% in second-use 350-litre tonneaux. After blending in stainless steel, the wine ages in the bottle for about a year.

**TASTING NOTES**

*COLOUR:* ruby red.

*BOUQUET:* refined and sophisticated. A subtle combination of cherry and ripe morello cherry aromas and fresh hints of blueberry and raspberry, accompanied by an intense mineral note of flint.

*FLAVOUR:* bold, full and sumptuous. A highly-structured body, shot through and tautly sustained by a fresh mineral note. The mouthfeel is long, silky and intense.

**FOOD PAIRINGS**

Excellent with full-flavoured first courses, white and red meats - either grilled or served with sauces - ideal with baked lamb and matured but not marbled cheeses.