



In the deepest and most austere heartlands of Sicily lies an oasis of rare and exquisite beauty, home to Sicily's greatest native grape varieties and the chosen habitat of Nero d'Avola. The estate surrounds an ancient manor that belonged to the Princes of Butera, in one of the most mineral- rich areas on the Island, a stone's throw from the Mediterranean coasts and situated between the Valle dei Templi (Valley of the Temples) and Piazza Armerina. The variety and organic content of the lands, combined with the particularity of a microclimate that benefits from sea breezes, make these ancient lands the ideal place for sustainable viticulture and a unique reserve for biodiversity. These terroirs, with their colourful citrus fruits and scents of Mediterranean scrub, yield elegant wines with refined fragrances and ideal intensity and freshness.

Nero d'Avola Rosato Extra Brut 2019

The first Nero d'Avola Rosato Metodo Classico was born on the hills of Butera, which tells the story of the aristocratic soul and the vocation for excellence of a Sicily of intense and austere beauty. Principi di Butera dedicates a vineyard of about 3 hectares with 25 years of age to the production of the classic method.



-  **APPELLATION**
Nero d'Avola
Sicilia DOC
-  **PRODUCTION AREA**
Butera Sicilia
Centro-Sud
-  **VINTAGE**
2019
-  **GRAPES**
100% Nero d'Avola
-  **HARVEST**
Third week of
August
-  **HARVESTING METHOD**
Hand picked in small
carts up to 14 kg

VINTAGE 2019

The season started slowly with a cool spring, characterized by temperatures below the seasonal average. Summer period with typical alternation of rain and drought with average temperatures. Overall, a regular season without heat peaks which allowed for an excellent maturation of the Nero d'Avola grapes while maintaining a high acidity content, precious for the production of this classic method.



PLANT DENSITY
4.300 vines/ha



YIELD
60 q/ha



PRODUCTION METHOD
Metodo Classico



AGEING
24 months on yeast



SUGAR
3,9 g/l



ALCOHOL LEVEL
12% vol



SERVING TEMPERATURE
8 - 10°C



BOTTLE SIZE
750 ml

SOIL

Calcareous-clayey soil with gross texture

BREEDING METHOD

Over 25 years old vines breed with spurred cordon.

VINIFICATION AND AGEING

Soft pressing of the whole bunch allows to obtain a must with a light pinkish hue, then cold static sedimentation for 24 hours.

First fermentation in steel at a controlled temperature (15°C for 15 days) followed by ageing in steel for 8 months on the fine lees, without carrying out the malolactic fermentation. Draft and storage in stacks for 24 months in the underground cellars precede the remuage, done rigorously by hand on pupitre.

TASTING NOTES

COLOUR: powder pink tending towards garnet; fine and persistent perlage.

BOUQUET: sfloal notes typical of Nero d'Avola (violet, wisteria, geranium) citrus notes and bread crust.

FLAVOUR: savory, with elegant effervescence; excellent persistence with a finish on the palate of marked floral notes.

FOOD PAIRING: excellent both as an aperitif, with cured meats or cheeses and as an accompaniment to fish (even with elaborate cooking), fried foods, white meats.