



PRINCIPI DI BUTERA
SICILIA

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.

Butirah 2021

Butirah, the ancient Arabic name for Butera, evokes the Levantine origins of Syrah and reveals the exotic soul of a Sicily that is halfway between East and West. An intense and enveloping red, it has aromas of morello cherries and sweet fruits and spices.



APPELLATION

Syrah Sicilia DOC



AREA

Butera, central-southern Sicily



GRAPES

100% Syrah



SERVING TEMPERATURE

16–18 °C



ALCOHOL LEVEL

14% vol.



BOTTLE SIZE

750 ml – 1500ml

VINIFICATION AND AGEING

Fermentation is carried out at a temperature of 28–30 °C and lasts for about 8 days. The wine ages for 12 months in 60 hl Slavonian barrels, followed by a further period of ageing in the bottle.

TASTING NOTES

COLOUR: bright and very intense ruby red.

BOUQUET: broad and persistent bouquet with pleasant notes of morello cherry, fruit and sweet spices.

FLAVOUR: rich, enveloping and with a robust structure, distinct sensations of pleasant fruitiness, sustained by a long and soothing finish on the palate.

FOOD MATCHES

Ideal with savoury stuffed pasta, pasta served with spicy sauces and hare ragout, stews and game braised in wine. Equally excellent with mature pecorino or marbled cheeses.