









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.

Neroluce

The aromas of Nero d'Avola, the Light of the sun, the freshness of the Mediterranean in a charmat method, marking a new achievement in quality Sicilian sparkling wine. Neroluce is a sparkling wine that reveals an unusual aspect of Sicily's most noble vine and confirms the excellence and distinction of Nero d'Avola from Butera.



-  **APPELLATION**
Nero d'Avola Sicilia DOC
-  **PRODUCTION AREA**
Butera, central-southern Sicily
-  **GRAPES**
100% Nero d'Avola
-  **SERVING TEMPERATURE**
6° - 8° C
-  **ALCOHOL CONTENT**
12% vol.
-  **AVAILABLE SIZES**
750 ml - 1500 ml

VINIFICATION AND AGEING
Nero d'Avola, cultivated on deep soils of dark clay at 300 metres above sea level, is harvested with a degree of sugar ripeness and acidity suitable for obtaining a fresh and mineral sparkling base. Soft pressing follows, which allows for the production of a white wine from black grapes, without the need for further processing. After a period of ageing on the lees of about 3-4 months, the base wine is made sparkling in an autoclave (Charmat method), where it remains for another 3 months before being bottled.

TASTING NOTES
COLOUR: straw yellow with light reflections ranging from greenish to platinum. Fine and persistent perlage.
BOUQUET: delicate hints of cherry, hawthorn, elderberry and jasmine.
FLAVOUR: harmonious, fine, persistent and creamy.

FOOD PAIRINGS
Pleasant as an aperitif, excellent with raw fish hors d'oeuvres, seafood or vegetable risottos, grilled fish.