



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 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 Pas Dosé 2019

*The hills of Butera have given rise to the first Nero d'Avola Metodo Classico - Pas Dosé, embodying the aristocratic soul and vocation for excellence of a Sicily in all its intensity and austere beauty. Principi di Butera dedicates a vineyard measuring some 3 hectares, located opposite the ancient manor house, to the creation of this blanc de noirs. It has extraordinary finesse, a subtle perlage and a creamy palate.*



### CLASSIFICATION

Nero d'Avola  
Sicilia DOC



### PRODUCTION AREA

Butera Sicilia  
Centro-Sud



### HARVEST

2019



### GRAPES

100% Nero d'Avola,  
Blanc de Noirs



### HARVEST PERIOD

Third week of  
August



### HARVEST METHOD

Manual, in 14-kg  
crates

### CLIMATE 2019

The trend in the first half of 2019 was in line with the averages for the period, and the phenological phases were normal. Starting in August, a sudden drop in temperatures, followed by alternating rainfall, favoured the swelling of the berries while maintaining the aromas and acidity, and delayed the harvest by a week. The wine is balanced, fresh and with intense aromas of orange blossom.





**PLANTING DENSITY**  
4.300 vines/ha



**YIELD PER HECTARE**  
60 q/ha



**SPARKLING METHOD**  
Traditional (Metodo Classico)



**AGEING**  
24 months on the lees



**DOSAGE**  
Zero



**ALCOHOL CONTENT**  
12% vol



**SERVING TEMPERATURE**  
8 °C



**AVAILABLE FORMAT**  
750 ml – 1500 ml

**SOIL TYPE**

Characterized by calcareous-clayey soil with a gravelly-pebbly texture

**GROWING METHOD**

Vines over 30 years old, spurred-cordon trained.

**VINIFICATION AND AGEING**

The grapes are softly pressed and the must obtained sediments at a low temperature for 12 hours. The first fermentation in steel is followed by ageing on fine lees for 8 months. Re-fermentation and horizontal cellaring for 24 months in underground cellars precedes riddling, which is carried out strictly by hand on riddling racks.

**TASTING NOTES**

**COLOUR:** straw yellow with platinum reflections and a fine, persistent perlage.

**BOUQUET:** delicate notes of citrus, peach, custard and sweet almond.

**FLAVOUR:** distinctive minerality, refined crispness and a long, satisfying finish.

**FOOD PAIRINGS**

Seafood crudités, olive oil and vegetable dips, mature cheeses and savoury Mediterranean dishes.