PRINCIPI DI BUTERA

APPELLATION
Sicilia DOC

AREA
Riesi, Sicily

GRAPES
100% Cabernet Sauvignon

ALCOHOL LEVEL
14%

SERVING TEMPERATURE
64°F

BOTTLE SIZE
750 ml

Cabernet Sauvignon
DOC

VINIFICATION AND MATURATION
The grapes are machine harvested in early September. The must is fermented for two weeks in vertical stainless steel tanks, using the submerged cap system. The wine matures for twelve months. During this process, 80% is placed in 3,000- and 6,000-liter botte and the other 20% in 350-liter tonneaux. When the wine finishes it is aged for an additional three to six months in the bottle.

COLOR
Ruby-red in color and an opaque appearance.

BOUQUET
Intense with subtle hints of ripe berries and attractive floral notes.

PALATE
Full-bodied with notes of cassis, mature fruit, and cake spice.

FOOD COMBINATIONS
Pairs well with full-flavored pasta and rice dishes, barbecued meats, and fairly mature cheeses.