

Insolia

DOC



APPELLATION

Sicilia DOC



AREA

Riesi, Sicily



GRAPES

100% Insolia



ALCOHOL LEVEL

13%



SERVING TEMP.

54°F



BOTTLE SIZE

750 ml



LABELS BY FEUDO PRINCIPI DI BUTERA

Deliella Nero d'Avola IGT

Symphosio IGT

Insolia DOC

Chardonnay DOC

Nero d'Avola DOC

Syrah DOC

Cabernet Sauvignon DOC

Merlot DOC



PRINCIPI DI BUTERA

SICILIA

TOP WINE AWARDS

Vinous

90 Points - Vintage 2015

James Suckling

88 Points - Vintage 2013

89 Points - Vintage 2014

VINIFICATION AND MATURATION

The grapes are machine harvested between 11 p.m. and 4 a.m. The must undergoes fermentation in stainless steel tanks for 7-10 days at temperatures between 64° and 70° F., and remains on its lees for three months. It then ages in stainless tanks for six months followed by an additional three months in the bottle.

COLOR

A clear and brilliant golden straw yellow with taint green hues.

BOUQUET

Elegant minerals with fresh apples, tangerine, creamsicle and exotic flowers.

PALATE

Dry, medium bodied, refreshing and reveals mouthwatering citrus flavors, tangerine, sweet almond and stone minerals that lead to a long and crisp finish.

FOOD COMBINATIONS

Enjoy seafood pasta or risotto, pan-seared fish or slow-roasted chicken, vegetable based soups, shellfish and white meats.

PRODUCER

Produced and estate-bottled by:

Feudo Principi di Butera

Contrada Deliella

93011 Butera - Caltanissetta - Italy

www.feudobutera.it

f/PrincipiDiButera



ZONIN1821



IMPORTED BY ZONIN USA, INC - 3363 163rd Street, Suite 606, North Miami Beach, FL 33160
PHONE 305 456 7196 FAX 786 364 0289 WWW.ZONINUSA.COM