

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

FEUDO



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:

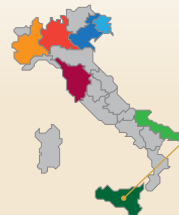
Feudo Principi di Butera

Contrada Deliella

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