

Chardonnay

DOC



APPELLATION

Sicilia DOC



AREA

Riesi, Sicily



GRAPES

100% Chardonnay



ALCOHOL LEVEL

13%



SERVING TEMP.

54°F



BOTTLE SIZE

750 ml



LABELS BY FEUDO PRINCIPI DI BUTERA

Deliella Nero d'Avola IGT

Symposio IGT

Insolia DOC

Chardonnay DOC

Nero d'Avola DOC

Syrah DOC

Cabernet Sauvignon DOC

Merlot DOC



PRINCIPI DI BUTERA

SICILIA

TOP WINE AWARDS

Wine Spectator

90 Points - Vintage 2004

90 Points - Vintage 2003

VINIFICATION AND MATURATION

The grapes are harvested in the first week of August. Once collected, the must is fermented in stainless steel tanks at a controlled temperature of 68°F. It is then partly racked into medium-toasted oak tonneaux, where it continues to ferment for nearly 20 days. This long maturation on the lees is followed by a few months of aging in bottle.

COLOR

Straw yellow with pale golden highlights.

BOUQUET

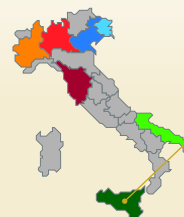
Broad with intense concentrations of tropical fruit and hints of pineapple, mango, and sweet vanilla overtones.

PALATE

Dry and well balanced with good acidity, an elegant touch of toasted almonds, and a long finish.

FOOD COMBINATIONS

Excellent as an aperitif; pair with grilled fish or oven roasted chicken.



PRODUCER

Produced and estate-bottled by:
Feudo Principi di Butera
Contrada Delietta
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