

# 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 steel 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.

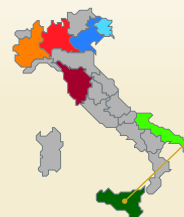
## FOOD COMBINATIONS

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](http://www.feudobutera.it)

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**ZONIN1821**



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