PRINCIPI DI BUTERA
SICILIA

In the deepest and most austere heartlands of Sicily lies an oasis of rare and exquisite beauty, home to Sicily's greatest native grape varieties and the chosen habitat of Nero d'Avola. The estate surrounds an ancient manor that belonged to the Princes of Butera, in one of the most mineral-rich areas on the Island, a stone's throw from the Mediterranean coasts and situated between the Valle dei Templi (Valley of the Temples) and Piazza Armerina. The variety and organic content of the lands, combined with the particularity of a microclimate that benefits from sea breezes, make these ancient lands the ideal place for sustainable viticulture and a unique reserve for biodiversity. These terroirs, with their colourful citrus fruits and scents of Mediterranean scrub, yield elegant wines with refined fragrances and ideal intensity and freshness.

# Amìra

*Prince of a land of mirages and wonders, Amìra (from the Arab amîr, prince) represents the purest essence of Nero d'Avola from Butera. The mineralrich parched and cracked terrain gives rise to a gentle and refined r ed w i n e, stemming from a deep admiration for this great Sicilian grape varietal.*

APPELLATION
Nero d'Avola Sicilia DOC

AREA
Butera, central-southern Sicily

GRAPES
100% Nero d'Avola

SERVING TEMPERATURE
16–18 °C

ALCOHOL LEVEL
13,5% vol.

BOTTLE SIZE
375 ml – 750 ml
1500 ml – 3000 ml
5000 ml

VINIFICATION AND AGEING

The Nero d'Avola grapes come from limestone-clayey vineyards (trubi) at an average altitude of 330 metres above sea level. The must ferments together with the skins in steel tanks at a temperature of 28–30°C for about 15 days. Malolactic fermentation follows, again in tanks. The wine ages in 30 and 60 hl Slavonian barrels for 1 year and ages for a few months in the bottle.

TASTING NOTES

*COLOUR:* bright ruby red.

*BOUQUET:* intense hints of cherry, blueberry and violets with hints of myrtle, followed by pleasant balsamic and delicate spicy notes.

*FLAVOUR:* dry, delicate, with a fine structure and persistence. The pleasant floral and balsamic notes on the nose are perfectly matched on the palate, followed by a slight hint of almond on the finish.

FOOD MATCHES

Excellent with full-flavoured dishes, char-grilled meats and well-matured cheeses.

**PRINCIPI DI BUTERA** Contrada Deliella–93011 Butera (Caltanissetta)–Tel. 0934 347726–Fax 0934 347851–info@principidibutera.it
**www.principidibutera.it**