



PRINCIPI DI BUTERA
SICILIA

FEUDO PRINCIPI DI BUTERA GRILLO

Sicilia DOC

VINIFICATION AND MATURATION

Made from grapes picked at the height of their aromatic ripening and then given a very soft pressing. The must then undergoes temperature-controlled fermentation (16-18C/60-64F) in stainless steel tanks, remaining on its lees for 4-6 months. Finally, it is aged for few months in the bottle.

COLOR

A clear and pale gold with green hues.

BOUQUET

Fresh and crisp with notes of citrus, pineapple and subtle hint of mint.

PALATE

Rich and well-balanced, with vibrant acidity and hints of minerality.

FOOD COMBINATIONS

Perfect with seafood, vegetable-based dishes and light pastas.

PRODUCTS BY FEUDO PRINCIPI DI BUTERA

Deliella DOC
Symposio IGT
Nero d'Avola DOC
Insolia DOC
Chardonnay DOC
Syrah DOC
Cabernet Sauvignon DOC
Grillo DOC



APPELLATION
Sicilia DOC



ALCOHOL LEVEL
12.5%



AREA
Western Sicily



SERVING TEMP.
10-12°C/50-54°F



GRAPES
100% Grillo



BOTTLE SIZE
750 ml



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PRODUCED AND ESTATE-BOTTLED BY:
FEUDO PRINCIPI DI BUTERA - CONTRADA BUTERA
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