



PRINCIPI DI BUTERA
SICILIA

FEUDO PRINCIPI DI BUTERA MERLOT

Sicilia DOC

VINIFICATION AND MATURATION

The must ferments for two weeks in stainless steel vinification tanks (using the submerged cap system) at the controlled temperature of 86°F. The wine matures for 12 months, 80% in 3,000 and 6,000 liter botte and 20% in 350 liter tonneaux, followed by 3-6 months aging in bottle.

COLOR

Deep ruby-red with purple hues.

BOUQUET

Intense with hints of dark fruit, herbs and subtle notes of vanilla.

PALATE

Silky, well-balanced with hints of black plum, spices and a long velvety finish.

FOOD COMBINATIONS

Delicious with grilled or roasted meats and soft cheeses.

PRODUCTS BY FEUDO PRINCIPI DI BUTERA

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



APPELLATION
Sicilia DOC



ALCOHOL LEVEL
16%



AREA
Riesi, Sicily



SERVING TEMP.
64°F



GRAPES
100% Merlot



BOTTLE SIZE
750 ml



PRINCIPI DI BUTERA
SICILIA

PRODUCED AND ESTATE-BOTTLED BY:
FEUDO PRINCIPI DI BUTERA - CONTRADA BUTERA
93011 CALTANISSETTA - SICILY - ITALY



ZONIN1821

ZONIN USA, INC.
3363 NE 163RD STREET, SUITE 606
NORTH MIAMI BEACH, FL 33160

WWW.ZONINUSA.COM