



M A U R I G I

# Bacca Rossa



|                        |   |
|------------------------|---|
|                        | Red IGT Sicily  |
| 60%                    | Nero d'avola  |
| 20%                    | Syrah   |
| 20%                    | Cabernet Sauvignon  |
| Stainless steel tanks  |   |
| Proof                  | 13  |
| Grape origin           | Selected vineyards in highly vocated zones and supervised by our technicians who follow all the phases of production from pruning to harvest. |
| Fermentation           | Stainless steel tanks   |
| Ageing period in tanks | 3 months  |
| Bottling period        | 10 months   |
| Wine tasting notes     | Intense flower and fruit scents typical of red grapes with fine aromatic herb notes. Fine and elegant, it has a fresh and dynamic finish.     |
| Food match             | Mild red and white meat, pasta or rice with vegetable and fish sauces, medium cheese.   |



M A U R I G I

MAURIGI TENUTA DI BUDONETTO:  
 AZIENDA AGRICOLA CONTRADA BUDONETTO  
 CASELLA POSTALE 103 - 94015 PIAZZA ARMERINA  
 TEL./FAX: 0935/85240 - 0935/680760  
 TEL. 320/7471917 - 320/7471918

MAURIGI DISTRIBUZIONE S.R.L.:  
 VIA PERSICETANA VECCHIA, 26 - 40132 BOLOGNA  
 TEL.: 051/405905 - FAX: 051/4144042  
 E-MAIL: INFO@MAURIGI.IT  
 WWW.MAURIGI.IT