



M A U R I G I

Coste all'Ombra



White IGT Sicily	Produced only with grapes from Budonetto Estate
100%	Sauvignon Blanc
Stainless steel tanks only	
Proof	13
Grape origin	Coste all'Ombra vineyard
Type of soil	Medium mixture with a prevalence of sand
Exposure	North
Altitude	550/630 meters above sea level
Year of planting	1998
Plant density per hectare	4850
Harvest period	First decade of September
Fermentation	Stainless steel tanks
Ageing period in tanks	3 months
Bottling period	7 months
Wine tasting notes	Green apples on the nose, with flower and citrus fruit scents. Wide selection of fruit on the mouth, supported by both a good freshness and an alcoholic level. A wide nose rich in fruity scents, it is particularly long and expresses its territorial origin well.
Food match	Fish, rice salad, raw vegetables, white meat, pasta with a light fish sauces, thinly sliced seasoned raw fish or meat, shellfish and hors-d'oeuvres.



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