



M A U R I G I

Lù



Red IGT Sicily	Produced only with grapes from Budonetto Estate
100%	Petit Verdot
Barriques (small oak barrels)	
Proof	13,5
Grape Origin	Vineyard facing the sun
Type of soil	Medium loose mixture
Exposure	South
Altitude	550 meters above sea level
Year of planting	1998
Plant density per hectare	4850
Harvest period	End of October
Fermentation	225 litre barriques
Ageing period in barriques	18 months
Bottling period	24 months
Wine tasting notes	An example of how a red wine can be at the same time structured, elegant and typical. The nose, after an initial reduction, opens on intense, red ripe fruit, made precious by animal and wet earth notes. On the palate it is mainly juicy, long, with tannins and freshness in perfect harmony without any imperfection or useless frills.
Food match	Well structured first courses with meat sauces, meat casserole, red meat, game, extra mature cheese, spicy and aged cold cuts.



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