



M A U R I G I

Saia Grande



Red IGT Sicily | Produced only with grapes from Budonetto Estate

45% Merlot
45% Syrah
10% Pinot Noir

Stainless steel tanks only

Proof 13,5

Grape origin Budonetto vineyards

Type of soil Medium mixture

Exposure East/West - North - South

Altitude 500 meters above sea level

Year of planting 1998

Plant density per hectare 4850

Harvest period September - October

Fermentation Stainless steel tanks

Ageing period in tanks 8 months

Bottling period 12 months

Wine tasting notes On the nose there are scents of tobacco and graphite but also sweet notes of ripe fruit. On the mouth it is full and concentrated, thick and ample, with scents of citrus fruit, preserve and marasca cherry juice.

Food matching Red and white meat, pasta with vegetable and meat sauces, tasty fish, 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