



M A U R I G I

Terre di Sofia



White IGT Sicily | Produced only with grapes from Budonetto Estate

100% Chardonnay

Barriques (small oak barrels)

Proof 13,5

Grape Origin | Vineyard of Strong Terrain

Type of soil | Silt

Exposure | East/West

Altitude | 500 meters above sea level

Year of planting | 1998

Harvest period | 4850

Fermentation | 225 litre barriques

Ageing period in barriques | 12 months

Bottling period | Average of 12 months

Wine tasting notes | Intense flower and ripe tropical fruit scents with a strong presence of citrus fruit notes. Rich and opulent, it has structure and elegance. The finish is very long and persistent. A good freshness allows ageing.

Wine tasting notes | Cooked fish, raw vegetables, white meat, also seasoned, lean red meat, thinly sliced seasoned raw meat or fish, shellfish and hors-d'oeuvres.



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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