CONTI
DEGLI AZZONI





Spumante Brut

Beldiletto

Name: Beldiletto
Appellation: Spumante Brut
Grape Varieties: Sauvignon Blanc, Chardonnay
Winemaking: In steel tanks at a controlled temperature
Refinement: 100 days in autoclave
Colour: Brilliant straw yellow
Perfumes: Very delicate and persistent with hints of acacia and citrus fruits
Taste: Dry, excellent minerality and freshness
Suitable with: Seafood appetizers, risotto with prawns, mixed fried fish
ABV: 12,5%
Serving temperature: 6° - 8°

Conti degli Azzoni is a wine farm located in the heart of the Marche region. The property spreads over a hilly area of 850 hectares, 130 of them cultivated of vineyards and almost all of them are into organic conversion. The wines of Conti degli Azzoni express all the characteristics and potential of Marche. The absolute value of the company is sustainability: the greatest attention is given to the people, the local territory and the environment.

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Company of the group
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DAW
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