CONTI
DEGLI AZZONI

Colli Maceratesi Rosso DOC

# Evasione

**Name:** Evasione
**Appellation:** Colli Maceratesi Rosso DOC
**Grape Varieties:** Sangiovese, Montepulciano, Lacrima
**Winemaking:** Maceration at a controlled temperature
**Refinement:** 6 months in bottle
**Colour:** Ruby red with violet reflexes
**Perfumes:** Pleasant, good acidity and freshness, aromas of rose and violet
**Taste:** Well-balanced, spiced, hints of rasberry, good persistence
**Suitable with:** Meat appetizers, roast-beef with grilled vegetables, spring chicken on the spit
**ABV:** 13,5%
**Serving temperature:** 16° - 18°

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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DAW
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