



CONTI  
DEGLI AZZONI



## Marche IGT Sangiovese

**Appellation:** Marche IGT

**Grape variety:** Sangiovese

**Winemaking:** Maceration at controlled temperature

**Refinement:** 3 months in bottle

**Colour:** Ruby red with violet reflexes

**Perfumes:** Pleasant with floral and soft fruit tones

**Taste:** Dry, fresh, balanced with hints of marasca cherry in the aftertaste

**Suitable with:** Risotto with porcini, roast chicken with spinach, sweet potato pie

**ABV:** 12,5%

**Serving temperature:** 14° - 16°

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.

Azienda Agraria degli Azzoni Avogadro Carradori S. S. Soc. Agr.

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Company of the group  
Degli Azzoni Wines S.r.l.

