



CONTI
DEGLI AZZONI



Colli Maceratesi DOC Helvia

Label: Colli Maceratesi DOC

Grape Variety: Ribona

Wine making: In steel tanks at a controlled temperature

Refinement: 3 months in bottle

Colour: Straw yellow with greenish reflections

Perfumes: Elegant and pleasant with a good persistence and hint of acacia flowers

Taste: Dry, fresh, balanced and with good minerality

Suitable with: Spaghetti with clams, squid risotto, chicken with almonds

Strenght: 12,5%

Serving temperature: 8°-10°

Conti Degli Azzoni is a family-type farm located in the heart of the Marche region. The vineyards and the land owned by the property extend on hilly lands well exposed for an area of 850 hectares, of which 130 are vineyards, almost all in conversion to organic. Our wines express all the characteristics and potential of the Marche region. We have made sustainability our most important value: we pay the utmost attention to people, the territory and the environment.

Azienda Agraria degli Azzoni Avogadro Carradori s.s. soc. agr.

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