



CONTI
DEGLI AZZONI



Rosso Piceno DOC San Donato

Label: Rosso Piceno DOC

Vitigni: Montepulciano, Sangiovese

Wine making: Long maceration at a controlled temperature

Refinement: 12 months in barrique, 12 months in bottle

Colour: Intense ruby red

Perfumes: Wide, elegant, hints of wild berries, raspberries, blackberries and sweet spices such as vanilla

Taste: Well balanced, structured, with an elegant aftertaste and notes of licorice

Suitable with: Radicchio and pancetta risotto, beef fillet with herbs, roast veal with potatoes

Streight: 14%

Serving temperature: 16°- 18°

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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