



CONTI
DEGLI AZZONI



Marche Bianco IGT Caprèa

Appellation: Marche IGT

Grape: Sauvignon Blanc

Vinification: In stainless steel at controlled temperature

Ageing: 3 months in bottle

Color: Bright straw yellow

Bouquet: Fine and elegant with balanced persistence and hints of apple and melon

Taste: Dry, fresh and mineral, pleasant aftertaste, notes of black pepper

Food combination: Seafood rice, carbonara spaghetti, Chicken curry

Alcohol: 13%

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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