



CONTI  
DEGLI AZZONI



## Colli Maceratesi DOC Rosso Evasione

**Appellation:** Colli Maceratesi DOC

**Grapes:** Sangiovese, Montepulciano, Lacrima

**Vinification:** Maceration at a controlled temperature

**Ageing:** 6 months in bottle

**Color:** Ruby red with violet reflexes

**Bouquet:** Pleasant, good acidity and freshness, aromas of rose and violet

**Taste:** Well-balanced, spiced, hints of raspberry, good persistence

**Food combination:** Meat appetizers, roast-beef with grilled vegetables, spring chicken on the spit

**Alcohol:** 13,5%

**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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