



CONTI
DEGLI AZZONI



Marche Rosso IGT Sangiovese

Appellation: Marche IGT

Grape: Sangiovese

Vinification: Maceration at controlled temperature

Ageing: 3 months in bottle

Color: Ruby red with violet reflexes

Bouquet: Pleasant with floral and soft fruit tones

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

Food combination: Risotto with porcini, roast chicken with spinach, sweet potato pie

Alcohol: 12,5%

Serving temperature: 14°-16°

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.

Corso Carradori 13, 62010 Montefano (MC) Italy - +39 0733 850219 - info@degliazzoni.it - www.degliazzoni.it