

CONTI DEGLI AZZONI

SANGIOVESE



Appellation: Sangiovese Marche IGT

Grape: Sangiovese

Area of origin: Montefano - Marche

Soil: Clayey

Yield: 9 tons

Training system: Cordon-trained and spur-pruned

Vinification: Long maceration

Color: Ruby red with violet reflex

Bouquet: Harmonious with vegetables tones, slightly spicy

Taste: Dry, pleasant with elegant persistence

Food combination: Classic Lasagna, Artichoke Chicken, Herb roasted Pork

Alcohol 12%

Serving temperature: 12° - 14°

Format: 3 liters

The Conti degli Azzoni estate is located in the Marche region, a few kilometres from Macerata and Recanati, in the hilly country made famous by the poet Giacomo Leopardi. The total area of the estate is 850 hectares, only 130 are cultivated with vines.

Conti degli Azzoni has embarked upon the "Bag in Box" quality production, which until a few years ago was associated with cheap and mass-production wine. The knowledge of products and the skills of making wine developed over the years, has enabled the winery to guarantee a high standard of quality in a new container. Convinced that it is not the packaging that makes a wine, they started this new challenge more than ten years ago and now they are shipping the bag in box all over the world.

