



CONTE
ALDOBRANDO
DEGLI AZZONI AVOGADRO

HELIANTHUS

Appellation: Toscana Rosso IGT

Grapes: Sangiovese, Merlot, Syrah

Vinification: Long maceration at controlled temperature

Ageing: 14 months in barrique, 6 months in bottle

Color: Deep ruby red with garnet highlights

Bouquet: Complex, spicy and balsamic notes

Taste: Well-balanced, smooth tannins with hints of tobacco and vanilla, pleasant aftertaste

Food combination: Risotto with mushrooms, Bismarck steak, green pepper fillet, stuffed potatoes

Alcohol: 14,5%

Serving temperature: 18° - 20°

