



CONTI
DEGLI AZZONI

PHAGALUS

Name: Phagalus

Appellation: Marche IGT

Grape: Merlot

Vinification: Maceration at controlled temperature

Ageing: 6 months in bottle

Color: Ruby red

Bouquet: Elegant, good complexity and spicy

Taste: Well-balanced, fresh and pleasant with long aftertaste

Food combination: Truffle tagliolini, green pepper fillet with baked potatoes

Alcohol: 13%

Serving temperature: 16° - 18°

