



CONTI
DEGLI AZZONI

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°

