



CONTI
DEGLI AZZONI



Spumante Brut Beldiletto

Label: Spumante Brut

Vitigni: Sauvignon Blanc, Chardonnay

Wine making: In steel tanks at a controlled temperature

Second fermentation: 100 days in autoclave
Color: Brilliant straw yellow

Perfumes: Very delicate and persistent with hints of acacia and citrus

Taste: Dry, excellent minerality and freshness

Suitable with: Seafood appetizers, risotto with prawns, mixed fried fish

Strenght: 12,5%

Serving temperature: 6° - 8°

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.

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