



CONTI
DEGLI AZZONI



Spumante Brut Beldiletto

Name: Beldiletto

Appellation: Spumante Brut

Grape Varieties: Sauvignon Blanc, Chardonnay

Winemaking: In steel tanks at a controlled temperature

Refinement: 100 days in autoclave

Colour: Brilliant straw yellow

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

Taste: Dry, excellent minerality and freshness

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

ABV: 12,5%

Serving temperature: 6° - 8°

Conti degli Azzoni is a wine farm located in the heart of the Marche region. The property spreads over a hilly area of 850 hectares, 130 of them cultivated of vineyards and almost all of them are into organic conversion. The wines of Conti degli Azzoni express all the characteristics and potential of Marche. The absolute value of the company is sustainability: the greatest attention is given to the people, the local territory and the environment.

Azienda Agraria degli Azzoni Avogadro Carradori S. S. Soc. Agr.

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Company of the group
Degli Azzoni Wines S.r.l.

