



CONTI
DEGLI AZZONI



Marche IGT Chardonnay

Appellation: Marche IGT

Grape variety: Chardonnay

Winemaking: In stainless steel at controlled temperature

Refinement: 3 mesi in bottiglia

Colour: Bright straw yellow

Perfumes: Fresh with lemon and pineapple aromas

Taste: Dry, good minerality and hints of tropical fruits

Suitable with: Bruschetta with basil, spaghetti with clams, chicken parmesan

ABV: 12,5%

Serving temperature: 8° - 10°

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.

