



CONTI
DEGLI AZZONI



Colli Maceratesi DOC

Helvia

Name: Helvia

Appellation: Colli Maceratesi DOC

Grape Variety: Ribona

Winemaking: In steel tanks at a controlled temperature

Refinement: 3 months in bottle

Colour: Straw yellow with greenish reflections

Perfumes: Elegant and pleasant with a good persistence and hint of acacia flowers

Taste: Dry, fresh, balanced, with a good minerality

Suitable with: Spaghetti with clams, squid risotto, chicken with almonds

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.

