



CONTI
DEGLI AZZONI



Marche Rosato IGT Lupetta

Name: Lupetta

Appellation: Marche Rosato IGT

Grape Varieties: Montepulciano, Merlot, Lacrima

Winemaking: In stainless steel at a controlled temperature

Refinement: 3 months in bottle

Colour: Bright salmon pink

Perfumes: Fine and pleasant, fruity with violet flower hints

Taste: Fresh, dry and balanced with a good minerality

Suitable with: Ravioli with sage, tagliatelle with mushrooms, fresh cheese

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.

