



CONTI
DEGLI AZZONI



Marche Rosso IGT

Passatempo

Name: Passatempo

Appellation: Marche Rosso IGT

Grape variety: Montepulciano

Winemaking: Long maceration to a monitored temperature

Refinement: 18 - 24 months

Colour: Deep ruby red with orange highlights

Perfumes: Full and complex with hints of tobacco and mint

Taste: Full-bodied with smooth tannins, harmonious and austere

Suitable with: Grilled meat with roast potatoes, game meat with polenta and mushrooms

ABV: 14,5%

Serving temperature: 18° - 20°

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.

