



CONTI
DEGLI AZZONI



Colli Maceratesi Passito DOC Sultano

Name: Sultano

Appellation: Colli Maceratesi Passito DOC

Grape variety: Ribona

Winemaking: In stainless steel at controlled temperature after a long drying process

Refinement: 12 months in barrique, 12 months in bottle

Colour: Bright amber yellow

Perfumes: Fine, complex with hints of white flowers as hawthorn

Taste: Well balanced, fresh and mineral with notes of almonds and exotic fruit

Suitable with: Aged cheese, Almond cookies

ABV: 14,5%

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.

