



CONTE
ALDOBRANDO
DEGLI AZZONI AVOGADRO



Chianti DOCC Chianti

Name: Chianti

Appellation: Chianti DOCC

Grape varieties: Sangiovese, Merlot, Syrah

Winemaking: Long maceration to a monitored temperature

Refinement: 6 months in barrique, 6 months in bottle

Colour: Deep ruby red

Perfumes: Full and complex with notes of sweet violet and vanilla

Taste: Fine and well balanced, hints of soft fruits with pleasant spicy aftertaste

Suitable with: Liver crostini, beef fillet with rose sauce, polenta and sausage

ABV: 14%

Serving temperature: 18° - 20°

Conte Aldobrando, the winery with a Tuscan soul, embodies heritage and resourcefulness. The company is located in the heart of Tuscany, and is surrounded by vineyards, almost 17 hectares, and ancient forests of Turkey oaks, ash trees, chestnuts, oaks, and pines. The selection of the wines of the winery is the result of production that follows the typicality and traditions of the territory, as the Baciamano, remains open to other influences.

Azienda Agricola degli Azzoni Avogadro Carradori Società Semplice
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Company of the group
Degli Azzoni Wines S.r.l.

