



CONTI
DEGLI AZZONI



Rosso Piceno DOC

San Donato

Name: San Donato

Appellation: Rosso Piceno DOC

Grape Varieties: Montepulciano, Sangiovese

Winemaking: Long maceration at a controlled temperature

Refinement: 12 months in barrique, 12 months in bottle

Colour: Intense ruby red

Perfumes: Wide, elegant, hints of wild berries, raspberries, blackberries and sweet spices such as vanilla

Taste: Well balanced, structured, with an elegant aftertaste and notes of licorice

Suitable with: Radicchio and bacon risotto, beef fillet with herbs, roast veal with potatoes

ABV: 14%

Serving temperature: 16° - 18°

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.

