



CONTI
DEGLI AZZONI



Colli Maceratesi Rosso DOC Evasione

Name: Evasione

Appellation: Colli Maceratesi Rosso DOC

Grape Varieties: Sangiovese, Montepulciano, Lacrima

Winemaking: Maceration at a controlled temperature

Refinement: 6 months in bottle

Colour: Ruby red with violet reflexes

Perfumes: Pleasant, good acidity and freshness, aromas of rose and violet

Taste: Well-balanced, spiced, hints of raspberry, good persistence

Suitable with: Meat appetizers, roast-beef with grilled vegetables, spring chicken on the spit

ABV: 13,5%

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.

