



CONTE
ALDOBRANDO
DEGLI AZZONI AVOGADRO



Toscana IGT Villa Sole

Name: Villa Sole

Appellation: Toscana IGT

Grape variety: Pinot Grigio

Winemaking: Maceration pre-fermentation (whence the coppery colour) and next fermentation in stainless steel at controlled temperature

Refinement: 3 months in bottle

Colour: Bright coppery yellow

Perfumes: Pleasant, good persistence and hints of acacia and exotic fruits

Taste: Fresh, mineral and good acidity, notes of peach and hazelnuts in the aftertaste

Suitable with: Spaghetti with cuttlefish, herbs risotto, turkey escalope with peas

ABV: 13%

Serving temperature: 8° - 10°

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.

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Company of the group
Degli Azzoni Wines S.r.l.

