



# AZELIA

LUIGI SCAVINO



## Barolo

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

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### BRICCO FIASCO®

From the top of this steep and warm hill in Castiglione Falletto, the first Cru vinified separately. Historical Cru produced since 1978.

A unique value for the family. Superlative harmony and elegance: the vines age, 85 years on average, gives indescribable aspects. Enveloping and never-ending flowers and fruits.

Bricco Fiasco shows perfectly the radiant personality of Castiglione Falletto. Extremely perfumed, floral, with a core of red fruit. Rich, warm, intensely fresh.

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GROWING AREA	— Castiglione Falletto
GRAPE VARIETY	— Nebbiolo 100%
VINEYARD SURFACE	— 1.5 hectares
EXPOSURE AND ALTITUDE	— South / 285 m a.s.l.
SOIL	— White calcareous
TRAINING SYSTEM	— Guyot / 4,400 vines per hectare
AVERAGE AGE OF VINES	— 85 years
VINIFICATION	— with indigenous yeasts, for approximately 55 - 60 days with submerged cap / 31 °C
AGING	— 24 months in wood
AVERAGE PRODUCTION	— 5,800 bottles, 520 magnum, 60 double magnums