



AZELIA

LUIGI SCAVINO



Barolo

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

CERRETTA

An extraordinary new entry. From vines selected by Luigi and his father Lorenzo and produced through massal selection from the best plants of the Cru Bricco Fiasco.

Released for the first time ever in 2020. Cerretta vineyard has been part of the family for almost 30 years. Luigi has always had the strong desire to produce this Barolo as a Cru but the vines were too young. The wait is over.

An explosive energy of Serralunga d'Alba with grace and vigor. Black cherries, wild berries and plums with menthol, sage and saline notes. Pure ardor.

Barolo Cerretta, given the perseverance and the willpower of 5 generations, is dedicated to the Centenary of the winery.

GROWING AREA	— Serralunga d'Alba
GRAPE VARIETY	— Nebbiolo 100%
VINEYARD SURFACE	— 2.5 hectares
EXPOSURE AND ALTITUDE	— South, South-West / 355 m a.s.l.
SOIL	— Clayey and calcareous
TRAINING SYSTEM	— Guyot / 4,500 vines per hectare
AVERAGE AGE OF VINES	— 30 years
VINIFICATION	— with indigenous yeasts, for approximately 55 - 60 days with submerged cap / 31 °C
AGING	— 30 months in large casks
AVERAGE PRODUCTION	— 3,600 bottles, 340 magnum, 50 double magnums