



AZELIA

LUIGI SCAVINO



Barolo

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

An impeccable balance. A mix of 7 different single vineyards. Castiglione Falletto and Serralunga d'Alba match here in a superlative way.

Aroma and finesse with power and body at the same time. Sweet nose, with hints of cherry, black currant and licorice. Fruity tannins. A union of characters. Aged for two years in large casks.

Part of the Riserva Bricco Voghera grapes always gives its superb contribution.

GROWING AREA	— Castiglione Falletto, Serralunga d'Alba
GRAPE VARIETY	— Nebbiolo 100%
VINEYARD SURFACE	— 5.5 hectares
EXPOSURE AND ALTITUDE	— South-West / 250 - 370 m a.s.l.
SOIL	— White calcareous tending to clayey
TRAINING SYSTEM	— Guyot / 4,400 vines per hectare
AVERAGE AGE OF VINES	— 50 years
VINIFICATION	— with indigenous yeasts, for approximately 40 - 45 days with submerged cap / 31 °C
AGING	— 24 months in large casks
AVERAGE PRODUCTION	— 29,400 bottles, 600 magum