



AZELIA

LUIGI SCAVINO



Dolcetto d'Alba

DENOMINAZIONE DI ORIGINE CONTROLLATA

BRICCO DELL'ORIOLO®

A Dolcetto produced from the Bricco dell'Oriolo single-vineyard, with a full south exposure and from one of the region's best areas for this variety: Montelupo Albese. Intense color, red fruit, blackberry, blueberry, rose, sweet spices, deep fruity and floral flavors which persist for long. Aromatic and mineral.

Ideal to drink young, but given its complexity also after a few years. Aged exclusively in steel to exalt its attractive freshness. Extremely intense. An explosion of flowers and fruits.

GROWING AREA	— Montelupo Albese
GRAPE VARIETY	— Dolcetto 100%
VINEYARD SURFACE	— 2.1 hectares
EXPOSURE AND ALTITUDE	— South / 600 m a.s.l.
SOIL	— Calcareous tending to sandy
TRAINING SYSTEM	— Guyot / 4,400 vines per hectare
AVERAGE AGE OF VINES	— 55 years
VINIFICATION	— approximately 7 days / 27 °C
AGING	— Stainless steel
AVERAGE PRODUCTION	— 13,600 bottles