



AZELIA

LUIGI SCAVINO



Langhe

DENOMINAZIONE DI ORIGINE CONTROLLATA

Nebbiolo

The true Nebbiolo, in purity. From it the brilliant and lively color. Violet and floral aromas, juicy, with refreshing touches of cherry, strawberry and currant.

The exclusive aging in steel, strongly wanted, permits, more than ever, the performance of the variety characters. Raspberry in primis. Zesty acidity, fully attractive.

From the estate youngest vines, 20 years on average, an approach to Barolo with instantaneous drinkability.

GROWING AREA	— Castiglione Falletto, Serralunga d'Alba
GRAPE VARIETY	— Nebbiolo 100%
VINEYARD SURFACE	— 2.2 hectares
EXPOSURE AND ALTITUDE	— South-West, South-East / 600 m a.s.l.
SOIL	— White calcareous
TRAINING SYSTEM	— Guyot / 4.500 vines per hectare
AVERAGE AGE OF VINES	— 20 years
VINIFICATION	— approximately 10 days / 28 °C
AGING	— Stainless steel
AVERAGE PRODUCTION	— 15,200 bottles