



History

A FAMILY PATRIMONY SINCE 1920

The Azienda Agricola Azelia is located within the commune of **Castiglione Falletto**, a small town in the Langhe region, in the heart of the area where Barolo is made. It was established in **1920** by Cavalier Lorenzo Scavino, great-grandfather of the present owner Luigi Scavino, and at the beginning it was a small farm. Luigi Scavino's grandfather, Alfonso, decided to vinify the grapes from the estate vineyards and started bottling the wine. Thanks to Luigi's father, Lorenzo, with perseverance and willpower, the wines were for the first time exported.

Luigi, **with an experience of over 40 harvests**, is now supported by his wife Lorella and by his son Lorenzo, named after Luigi's father, and who represents **the fifth generation of wine producers**. Luigi continues to apply what he learnt from his father, together with suitable modern techniques and respect for tradition and he exclusively vinifies the grapes from his estate vineyards.

The family management is essential as it permits an extreme precision in every step of the production.

Vineyards

DEVOTION TO IMPECCABLE RAW MATERIALS

Great care is given to the work **in the vineyards**. Most of the operations are carried out **by hand**.

Wine is made there from old vines which produce very few grapes. The low yields are further reduced through the green harvest, indispensable to select fruits, to have a uniform ripening and an impeccable quality. It is fundamental the scrupulous attention in the cellar with the **respect for tradition** and the **extreme attention to details**.

The vineyards are located in Castiglione Falletto, Serralunga d'Alba and Montelupo Albese.



Style

SOLELY GRAPES COMING FROM PROPERTY VINEYARDS ARE VINIFIED

All the grapes are picked **rigorously by hand**, in order to make a **careful selection** of the best fruits in the vineyard. Any unsuitable berry is removed and left on the ground. Alcoholic fermentation occurs spontaneously, thanks to the **natural indigenous yeasts**.

Dolcetto d'Alba and Langhe Nebbiolo are aged in stainless steel tanks only, in order to preserve their freshness and aroma. Barbera d'Alba is instead aged in used barrels for approximately a year and a half. All the Barolos are aged for two to three years in oak barrels coming from Slavonia, France and Austria with a capacity from 25 to 50 hectoliters.

Wines

THE FRUITS OF THE EXPERIENCE

The wines produced are Dolcetto d'Alba, Barbera d'Alba, Langhe Nebbiolo and Barolo. The vineyards extension is 16 hectares and approximately 85,000 bottles of wine are produced each year.

Dolcetto d'Alba Bricco dell'Oriolo is a single-vineyard wine produced from one of the best zones of the region for this variety: Montelupo albese. 55-year-old vines.

From the estate youngest vines, 20 years on average, it is produced **Nebbiolo Langhe**, aged exclusively in steel.

Barbera d'Alba comes from the single-vineyard **Punta**, situated on top of a hill in Castiglione Falletto, with 60-year-old vines and a full south exposure.

Barolo Classico derives from the union of 7 different single vineyards from Castiglione Falletto and Serralunga d'Alba, matching with impeccable balance the different characteristics of the two communes.

The historical family vineyards are in Castiglione Falletto, where the 85-year-old vines of the great Cru **Bricco Fiasco** yield the homonymous Barolo.

From Serralunga d'Alba comes **Barolo Margheria**, an austere wine aged purely in large casks, which show all its minerality and sapidity.

Barolo San Rocco is the first vineyard purchased in Serralunga d'Alba, which perfectly shows the complexity and the strong character conferred by the clayey soils of this village.

An extraordinary new entry is **Barolo Cerretta**. Luigi has been waiting for 30 years to vinify this vineyard as a Cru in order to have older vines. An explosive energy of Serralunga d'Alba. Barolo Cerretta, given the perseverance and the willpower of 5 generations, is dedicated to the Centenary of the winery.

Exclusively in excellent vintages a **Barolo Riserva** is produced from the oldest vineyard in Serralunga d'Alba: the selected, less than one hectare single-vineyard **Bricco Voghera**. Here the 95-year-old vines, with very low yields, give a wonderfully balanced wine. Available only after resting in the cellar for 10 years.

The wines of Azelia distinguish themselves by their extraordinary **tipicity, cleanness and tradition**. **Excellent drinkability and impeccable balance** are two fundamental goals.