AZELIA
LUIGI SCAVINO

Barolo

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

MARGHERIA

From the heart of Serralunga d'Alba, with all its complexity. Intense aromas, black fruits, licorice and spices in the typical Serralunga style. Energetic.
The tannins frame the structure giving density and deepness to the wine. Conclusion with a persistent sapidity.
Mineral, earthy, salty. Impressive.

GROWING AREA	_	Serralunga d'Alba
GRAPE VARIETY	_	Nebbiolo 100%
VINEYARD SURFACE	_	1.9 hectares
EXPOSURE AND ALTITUDE	_	South, South-West / 250 - 360 m a.s.l.
SOIL	_	Clayey with tufaceous marls
TRAINING SYSTEM	_	Guyot / 4,300 vines per hectare
AVERAGE AGE OF VINES	_	65 years
VINIFICATION	_	with indigenous yeasts, for approximately 30 - 35 days with submerged cap / 31 °C
AGING	_	30 months in large casks
AVERAGE PRODUCTION	_	6,100 bottles, 520 magum, 60 double magnums

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