



ABOUT THE PRODUCER

Azelia stands as one of Barolo's well-kept secrets, maintaining a humble profile that places them off the mainstream radar and positions their wines among the hidden gems of Barolo. Nestled within the commune of Castiglione Falletto, the estate was founded in 1920 by Cavalier Lorenzo Scavino, the great-grandfather of the current owner, Luigi Scavino. Supported by his wife Lorella and their son Lorenzo, representing the fifth generation of winemakers in the family, Luigi Scavino perpetuates the legacy. The estate consistently improves each year, crafting exceptional wines that earn high marks from the world's most respected wine critics.

Read more – www.azelia.it/en/



IN THE VINEYARD

ORGANIC BIODYNAMIC PRACTICES

The vineyards are certified sustainable with the SQNPI Certification. Organic farming practices are utilized. No chemicals are ever used.

TOTAL AREA UNDER VINE

16 Hectares

LOCATION OF VINEYARDS

Castiglione Falletto, Serralunga d'Alba, Montelupo Albese

SOIL DETAILS

Clay, sand and limestone. Different clay types depending on the vineyard



IN THE CELLAR

WINEMAKER

Luigi & Lorenzo Scavino

YEAST UTILIZED

Only natural indigenous wild yeasts from our local vineyard are used

FILTRATION STABILIZATION

No filtration, natural cold stabilization. No clarification only natural sedimentation by gravity. We do not modify our wines in any way.

FERMENTATION & AGING VESSELS

Fermentation in stainless steel tanks, followed by aging in a combination of neutral oak large casks (25-60 HL) from different origins (Austrian, Slavonian, French)– same for each Barolo. The Barbera Punta is aged in a mix of large casks and neutral used small barrels. Dolcetto d'Alba and Langhe Nebbiolo are aged in stainless steel only.



ADDITIONAL NOTES

WINEMAKING STYLE

Following a tradition of over 100 years and 5 generations (dating back to 1920) Luigi & Lorenzo apply a hands-off approach to winemaking, always looking to details and refined style. Tipicity, cleanness and tradition are essential.

WINES PRODUCED

Dolcetto d'Alba Bricco dell'Oriolo, Langhe Nebbiolo, Barbera d'Alba Punta, Barolo, Barolo Bricco Fiasco, Barolo Margheria, Barolo San Rocco, Barolo Cerretta, Barolo Riserva Bricco Voghera

TOTAL PRODUCTION

Depending on the vintage, roughly 85,000 bottles

