

## Azelia - Barolo "Bricco Fiasco," Piedmont, Italy

- A top single cru Barolo from the legendary Scavino family
- Old vines, altitude and calcerous soils produce a highly fragrant, elegant and silky wine
  - Only 600 cases produced

### The Producer

Known as "The King of wines and wine of Kings" Barolo has long been established as one of Italy's finest appellations, yet sometimes the wines can be austere and tannic. Through a century of winemaking, Azelia has mastered a style that balances classic structure with lovely perfume and softness, creating wines that are an absolute pleasure to drink. Remarkably, Azelia continues to be unbeatable value to the consumer, even as collectors fear Barolo may escalate out of the realm of affordability.

Azelia is owned by the family of Luigi Scavino. It was founded by his great grandfather, Lorenzo, in 1920 who was the first to bottle wines from the family's vineyards. The small family estate in Castiglione Falletto has acquired over four generations some of the region's finest vineyards including the famed cru Bricco Fiasco. The family farms 16ha of vines in the communes of Castiglione and Serralunga on both Helvetian and Tortonian soils. Most of the vines were planted in the '40s and are only replaced as each vine dies with selection massale from each vineyard. While the wines of the '90s were considered part of Marc di Grazia's 'Barolo Boys' modernist movement today the focus is intensely on the work in the vineyard. Old vines and rigorous green harvesting in the vineyard along with organic farming techniques ensure that little intervention in the winery is necessary. They employ integrated pest management and no chemical fertilizers. The soil is tended with cover crops and organic treatments.

The modern equipment allows Luigi the control and freedom of using native yeast and no filtering/fining. The result is wines that are expressive of their sources yet balanced and approachable on release, and after many years of aging. The same level of attention is given to each wine in the line from the Dolcetto to the Barolo Fiasco.

While Azelia may fly under the radar its wines have not escaped attention. Robert Parker described the wines, "wines from (Luigi) Scavino's estate, Azelia, can hold their own with the very best in the region. The wines combine power and elegance with a level of virtuosity matched by few in the region...there can be no doubt that the overall balance and sense of proportion of these wines is excellent." (Wine Advocate, #167, Oct 2006).

### The Wine

Bricco Fiasco occupies a special place in history being long associated with quality. The hilltop site had been prized for its ripening qualities for centuries. When Lorenzo Scavino re-planted the site in the 1940s, Barolos were traditionally made in a cuvée style – fruit from various vineyards was combined and vinified together. Over the next three decades, Lorenzo and his son Luigi observed that the fruit from Bricco Fiasco was so magnificent, it should be vinified and bottled separately. When they released the first vintage of Barolo Bricco Fiasco in 1978, it was one of the early single vineyard Barolos. The vineyard name is as rich with lore as the site itself. "Fiasco" means "flask", which alludes to both the vineyard's bowl shape reminiscent of an Italian wine bottle. It also refers to the flasks of water that vineyard crews used to cool themselves from the heat of this high-elevation, sunny site. "Bricco" means the top of the hill where the vineyard sits; today a 100-year old trellised vine can still be found, a relic of its long legacy. The white calcareous soil gives the wine an elegant profile with sweet and silky tannins. The 75 year old vines produce concentrated fruit with charming floral, berry, and sweet spice aromas.



**Region:** Piedmont

**Appellation:** Barolo DOCG, Castiglione Falletto

**Vineyard:** Bricco Fiasco

**Altitude:** 820 ft

**Soil:** Helvetian limestone (ancient blue marl)

**Varietal:** 100% Nebbiolo

**Vine age:** Average 75 years

**Yield:** Average 3.5 tons/acre

**Vinification:** hand-picked, fermented in stainless steel rotofermentors for 22 days, racked by gravity

**Aging:** 24 months in French oak barrels

**Production:** 600 cases

**Tasting Notes:** Perfumed and floral with a core of ripe, red fruit. While at the same time rich, silky, and firm, its aromatic nuances also lift it beautifully out of the glass.

**Food Pairings:** Meats with rich sauces; game; spicy dishes.