

Azelia, Dolcetto d'Alba Bricco dell'Oriolo Piemonte, Italy

- The Dolcetto you want to drink - juicy, fresh and elegant
- Incredible value from owners of top cru vineyards including famed Bricco del Fiasco
 - 'Azelia can hold their own with the very best of the region' Robert Parker

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 diGrazia'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

Azelia Dolcetto is uncommonly juicy, fresh, and elegant. The wine comes from a single vineyard, Bricco dell'Oriolo, located in Montelupo Albese, one of the best areas of the region for this variety. The altitude and calcerous/sandy soils produce berries that are concentrated, fragrant and structured. The wine is aged exclusively in steel to enhance the freshness. Ideal to be drunk young, but given its complexity can be cellared 3-4 years.



Region: Piemonte / Montelupo Albese

Appellation: Dolcetto d'Alba DOC

Vineyard: Bricco dell'Oriolo

Altitude: 600 meters

Soil: Calcerous tending to sandy

Varietals: 100% Dolcetto

Vine age: 45+ years

Trellising: Guyot, 4,400 vines per hectare

Vinification: hand-picked, fermented in stainless steel rotofermenters for 20 days, raked by gravity

Aging: Stainless steel

Tasting Notes: Aromas of red fruit, blackberry, blueberry, pink, sweet spices; concentrated floral, mineral and berry flavors that persist with a fresh finish.