



AZELIA

LUIGI SCAVINO



Barolo Riserva

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

BRICCO VOGHERA

Just in excellent vintages. Only after resting in the cellar for 10 years. In the Riserva Bricco Voghera vineyard the vines more than 95 years old produce unique grapes.

Incredible concentration. Dried flowers, dried fruits, great freshness and aromatic intensity. Black cherry, prune, blackberry with rose, violet and dark chocolate. Round tannins, generous, with endless length.

Aging in wood for 5 years and another 5 in bottle. Elegance, charm and power. Each Riserva is a Riserva to be remembered.

GROWING AREA	— Serralunga d'Alba
GRAPE VARIETY	— Nebbiolo 100%
VINEYARD SURFACE	— 0.85 hectares
EXPOSURE AND ALTITUDE	— South / 360 m a.s.l.
SOIL	— Clayey and calcareous
TRAINING SYSTEM	— Guyot / 4,100 vines per hectare
AVERAGE AGE OF VINES	— 95 years
VINIFICATION	— with indigenous yeasts, for approximately 55 - 60 days with submerged cap / 31 °C
AGING	— 5 years in large casks and 5 years in bottle
AVERAGE PRODUCTION	— 2,900 bottles, 340 magnum, 50 double magnums

GREENWOOD

FINE WINE

Est. 1997

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