

Azelia



Barolo DOCG

Current Vintages:

2013: 92 WE, 92 JS, 89 AG, 91 WS

2014: 90 WA, 90 JS, 90 AG



Tasting Notes:

An impeccable balance. Castiglione Falletto and Serralunga d'Alba match here in a superlative way. Aroma and finesse with power and body at the same time. Sweet nose, with hints of cherry, black currant and licorice. Fruity tannins. A union of characters. Aged for two years in large casks.

Region

Piemonte

Appellation

Barolo DOCG

Varietal(s)

100% Nebbiolo

Vineyard(s)

Castiglione Falletto, Serralunga d'Alba

Fermentation

20 days roto fermenters, stainless steel.

Aging

24 months in large oak casks

Production

26,400 bottles, 600 magnums

Training System

Guyot, 4,400 vines per hectare



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Barolo "San Rocco" DOCG

Current Vintages:

2012: 94 WE, 94 JS, 95 AG, 90 WS

2014: 94+ WA, 91 WE, 94 JS, 95 AG, 93 WS



Tasting Notes:

Fleshy, extremely focused. Here, Serralunga is present with signs of licorice, spices and dark fruits. Cherry, currant and blueberry melt harmoniously together. Velvety and sweetly ripe, with splendidly integrated tannins. San Rocco gives an impression of great power, austerity, with an incredible aging potential. Pure complexity.

Region

Piemonte

Appellation

Barolo DOCG

Varietal(s)

100% Nebbiolo

Vineyard(s)

San Rocco Cru in Serralunga d'Alba

Fermentation

22 days roto fermenters, stainless steel.

Aging

24 Months small oak barrels

Production

6,400 bottles, 520 magnums, 60 double magnums

Training System

Guyot, 4,400 vines per hectare

Soil

White calcareous tending to clayey



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Barolo "Bricco Fiasco" DOCG

Current vintages:

2014: 95 WA, 95 JS, 93 AG, 89 WE, 92 WS



Tasting Notes:

From the top of this steep and warm hill in Castiglione Falletto, the first Cru vinified separately. Superlative harmony and elegance. Enveloping and never-ending flowers and fruits. Bricco Fiasco shows perfectly the radiant personality of Castiglione. Extremely perfumed, floral, with a core of red fruit. Rich, warm, intensely fresh. Ripe tannins.

Region

Piemonte

Appellation

Barolo DOCG

Varietal(s)

100% Nebbiolo

Vineyard(s)

Bricco Fiasco Cru in Castiglione Falletto

Fermentation

22 days roto fermenters, stainless steel.

Aging

24 months in small barrels

Production

6,800 bottles, 520 magnums, 60 double magnums

Training System

Guyot, 4,400 vines per hectare

Soil

White calcareous



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Barolo "Margheria" DOCG

Current Vintages:

2012: 94 WE, 92, WA, 93 JS, 95 AG, 95 WS

2014: 92 WA, 91 JS, 94 AG



Tasting Notes:

Complex aromas, black fruits, licorice and spices in the typical Serralunga style. Energetic. The tannins frame the structure giving density and deepness to the wine. Mineral, earthy, salty. Impressive.

Region

Piemonte

Appellation

Barolo DOCG

Varietal(s)

100% Nebbiolo

Vineyard(s)

Margheria Cru in Serralunga d'Alba

Fermentation

22 days roto fermenters, stainless steel.

Aging

28 months in large oak casks

Production

8,100 bottles, 520 magnums, 60 double magnums

Training System

Guyot, 4,300 vines per hectare

Soil

Clayey with tufaceous marls



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AZELIA
LUIGI SCAVINO

Barolo Riserva “Bricco Voghera” DOCG

Current Vintages:
2007: 94 JS, 94 WA, 93 WS



Tasting Notes:

In the Riserva Bricco Voghera vineyard, the vines more than 75 years old. 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. Each Riserva is a Riserva to be remembered.

Region

Piemonte

Appellation

Barolo DOCG

Varietal(s)

100% Nebbiolo

Vineyard(s)

Bricco Voghera Cru in Serralunga d'Alba

Fermentation

22 days roto fermenters, stainless steel.

Aging

30 months in large oak casks

Production

3,100 bottles, 340 magnums, 60 double magnums

Training System

Guyot, 4,100 vines per hectare

Soil

Clayey and calcareous



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