



AZELIA

Barolo San Rocco 2019

\$150.00

* Suggested retail price

	Product code	15235822
📁	Agent	Noble Sélection
\$	Licensee price	\$130.50
🍷	Format	12x750ml
🚚	Listing type	SAQ Specialty by lot
📅	Status	Store Only
🍷	Type of product	Still wine
🇮🇹	Country	Italy
🕒	Regulated designation	Denominazione di origine controllata e garantita (DOCG)
📍	Region	Piedmont
🍷	Appellation	Barolo
🍇	Varietal(s)	Nebbiolo 100 %
%	Alcohol percentage	14.5%
🍷	Colour	Red
💧	Sugar	Dry
🔑	Closure type	Cork
🕒	Length of aging	24 months

ABOUT THIS WINERY

If Azelia's Barolos needed to be described in a single word, that word would be 'elegant'. The wines have always been a pure expression of nebbiolo, silky textured and harmonious, never over extracted or excessively oaky. If their intrinsic balance makes them approachable when they are young, it also makes them supremely age-worthy. Azelia is unquestionably one of Langhe's best value producers.

TASTING NOTES

A cuirassier. Fleshy, extremely focused. Here Serralunga d'Alba 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. A strong character. Monumental.

PRODUCT NOTES

GROWING AREA - Serralunga d'Alba

GRAPE VARIETY - Nebbiolo 100%

SURFACE - 2,1 hectares

SYLVAIN GUILBAULT
(514) 346-2801
Sales Manager

LÉA FIGOLI
(450) 822-1363
Montréal Est & Lanaudière

KARL DYKHUIS
(514) 346-2801
Ouest-de-l'Île, Laval,
Sud-Laurentides & Outaouais

JEREMY ROUSSIN
(819) 212-4520
Montréal, Estrie & Centre
du Québec

ANDRÉA MATHURIN
(581) 996-1514
Est du Québec

FRANÇOIS LAROUCHE
(438) 833-4816
Center of Quebec

ARNAUD BÉNIER
(514) 549-7689

Noble Selection
1370 Boulevard Rosemont
Montréal, QC H2G 1V4
(514) 989-9657



SOIL - Clayey and calcareous

TRAINING SYSTEM - Guyot / 4.500 vines per hectare

AVERAGE AGE OF VINES - 65 years

VINIFICATION - with indigenous yeasts, for approximately 55 - 60 days with submerged cap / 31 °C

AGING - 24 months in large casks

AVERAGE PRODUCTION - 7,600 bottles, 520 magnums, 60 double magnums



- 94 Points -
Wine Advocate

- 94 Points -
James Suckling



SYLVAIN GUILBAULT
(450) 275-1346
Sales Manager

LÉA FIGOLI
(450) 822-1363
Montréal Est & Lanaudière

KARL DYKHUIS
(514) 346-2801
Ouest-de-l'Île, Laval,
Sud-Laurentides & Outaouais

JEREMY ROUSSIN
(819) 212-4520
Montréal, Estrie & Centre
du Québec

ANDRÉA MATHURIN
(581) 996-1514
Est du Québec

FRANÇOIS LAROUCHE
(438) 833-4816
Center of Quebec

ARNAUD BÉNIER
(514) 549-7689