



AZELIA

\$150.00

* Suggested retail price

Barolo San Rocco 2019

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|--|-----------------------|---|
| | 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

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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



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