

## Azelia 2016

Luigi Scavino thinks 2016 is even more classic than 2013. "Richness both on the nose and the mouth but at the same time it has an amazing drinkability which is striking because of the ripe tannins. I compare it to 1982. Freshness and high acidity combined with ripeness should mean great longevity. We finished harvest the last week of October so the tannins were fully ripe. 2016 has more freshness than 2006 and is less daunting than 2010. It is more elegant and finer than all of the other recent 'classic' vintages."

***"These wines are spectacular."* Antonio Galloni**

*"The transformation at Azelia over the last handful of years has been nothing short of extraordinary. That's not to say the wines weren't compelling before. They were, and they also aged well. But recent vintages have really gone to another level. Since 2014, Luigi Scavino and his son, Lorenzo, have taken these wines into a direction of extreme finesse. The Barolos now see 55-60 days on the skins, with submerged cap fermentation. Two thousand sixteen was the first vintage in which the Bricco Fiasco and San Rocco were aged partly in cask. By 2018 both of those wines saw only large format oak, as is the case with the other Barolos in the range. Timing, as they say, is everything. The Scavinos certainly timed their 100th anniversary brilliantly. These wines are spectacular."* **Antonio Galloni**

***Parcel Offer: Buy one case of each of the Cru below for £925 In Bond.***

**2016 Barolo Margheria**  
**£325 c/s In Bond** (6 bts per case)

Entirely facing south the vineyard is situated in the centre of the commune of Serralunga on the hill which extends below the castle of the town. Complex aromas, black fruits, licorice and spices in the typical Serralunga style. The vines are 60 years old, and the soils are rich with limestone clay.

The 2016 Barolo Margheria shows the natural weight and gravitas of Serralunga in its dark flavor profile and textural resonance. Black cherry, plum, lavender, spice, mint, chalk and bright saline notes are all laced throughout. Deceptive in its mid-weight structure, the 2016 possesses tremendous persistence and class to burn. Wilder suggestions of sage and lavender add savory top notes, while searing tannins punctuate the finish.

**95+ Points, Antonio Galloni**



**2016 Barolo San Rocco**  
**£325 c/s In Bond** (6 bts per case)

The vineyard stands on a hill in front of the church of San Rocco in the commune of Serralunga that faces south and south west. Here Serralunga is present with signs of licorice, spices and dark fruits. San Rocco was purchased by Luigi Scavino's father in the 1990s. The vines are 65 years old today.



Azelia's 2016 Barolo San Rocco shows terrific density and richness, but it is less aromatically expressive than most of the other 2016s in the range. Readers will have to give this at least a few years in bottle for the tannins to soften. Even in the early going, though, the 2016 is deep, powerful and loaded with pedigree. Now that most of Azelia's wines are aged in cask, the influence of small French oak is especially evident.

**94 Points, Antonio Galloni**

### **2016 Barolo Bricco Fiasco**

**£325 c/s In Bond** (6 bts per case)



**The 2016 Barolo Bricco Fiasco is made with fruit from 80-year-old vines that were planted by Luigi Scavino's grandfather. This vineyard in Castiglione Falletto has more sand in the soil compared to Serralunga d'Alba, resulting in floral and fruity aromas.**

The 2016 Barolo Bricco Fiasco is a glorious wine. Sweet red cherry, mint, iron, rose petal and blood orange are some of the many aromas and flavors that grace this exquisite, beautifully layered Barolo. A wine of subtlety, nuance and grace, the 2016 has so much to offer. I don't remember ever tasting a Bricco Fiasco with this level of finesse and nuance. Two thousand sixteen is the first vintage in which the Bricco Fiasco is aged part in cask and part in barrique. All I can say is: Wow!

**96 Points, Antonio Galloni**

*Offered subject to remaining unsold and final written confirmation.*

*Delivery will be charged at cost.*

*Wines to be shipped late 2020.*