

AZELIA Barolo 2018



A successful mix of grapes from 7 single vineyards, located between Castiglione Falletto and Serralunga, which is joined, by tradition, a part of the grapes of the cru dedicated to the Reserve, Bricco Voghera. Plants of 50 years, beautiful nuances of black raspberry on the nose, with touches of Valdostan mint and undergrowth. The taste is crisp, with savory-salty tannins.

- Luca Gardini, May 2022



Luca Gardini took his first steps into the world of sommellerie at an early age, showing such talent and determination that he was able to join the brigade of the prestigious restaurant Enoteca Pinchiorri (*** Michelin Stars), and then started a collaboration of almost eight years with the chef Carlo Cracco, at the restaurant Cracco (** Michelin Stars). Luca has a long list of achievements in the world of wine. In 2004 he won the title of Best Sommelier in Italy, in 2009 he achieved the title of Best Sommelier in Europe and in 2010 won the title of Best Sommelier in the world. In 2011 he decided to devote himself exclusively to wine communication, establishing himself in a few years as one of the most influential palates on an international level, as well as the first Italian critic to become part of the Wine Searcher's list of wine critics. GardiniNotes.com was created in 2015 and is exclusively written in English and is dedicated to his ratings for wines from every part of the world.





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