



Cascina Adelaide, Dolcetto di Diano D'Alba DOCG, Piedmont, Italy, '2023'

Product code: `6684

PRODUCER PROFILE

Cascina Adelaide in the heart of Barolo is the lifelong dream of Amabile Droco – a dream born not only of a passion for the region's wines, but also the diversity of the terroir to be found within the Barolo DOCG.

Having purchased an old farmhouse and accompanying vineyards in 1999, Amabile made considerable investments in a state-of-the-art gravity-fed winery and a top winemaking team that would set Cascina Adelaide apart from the rest. Yet it was his continuing ambition to own land in each of Barolo's crus that made Cascina Adelaide a producer of note. As Amabile himself explains: "It's the land that provides the difference, the wine provides the medium". In keeping with this philosophy, no herbicides are used in the vineyards, and all of the harvesting and sorting is done by hand. Likewise, native yeasts and minimal sulphur are used during vinification, allowing the resulting wines to speak for themselves: deliciously complex Barolos that display an exacting attention to detail.

VITICULTURE

Nestled in the prestigious municipality of Diano D'Alba, these grapes thrive under ideal conditions that define excellence in winemaking. Benefiting from southern exposure, the vines bask in optimal sunlight, ensuring perfect ripening and rich flavour development. The Tortonian soil, renowned for its unique composition, imparts elegance and complexity, giving the wine its distinctive character and refined structure.

WINEMAKING

The wine matures gracefully in stainless steel for approximately six months, preserving its vibrant freshness and pure varietal character. This careful approach ensures a clean, elegant expression of the grape, highlighting its natural aromas and crisp structure.

TASTINGNOTE

This wine shows an intense ruby-red colour and reveals a complex, expansive nose layered with cherry, currant, violet, and iris. On the palate, it is firm and flavourful, with subtle hints of menthol. Smooth, well-integrated tannins provide a savoury character, complemented by an unexpected touch of minerality that adds depth and sophistication to the finish.

FOOD MATCHING

A wine for cheeses like Gorgonzola and young Pecorino as well as cold cuts; Prosciutto di Parma and Mortadella!



TECHNICAL DETAILS

Varieties:

Dolcetto 100%

Vegetarian

Vegan

Producer works organically

Features

ABV: 13%

Closure: Synthetic cork

Colour: Red

Oak Ageing

No oak ageing

Style: Still wine

Case Size: 12 x 75cl

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