



Technical Details

Varieties: Nebbiolo 100%

ABV: 14.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 30 Months

Type: French

% wine oaked: 100

% new oak: None

Product code: 4223

Cascina Adelaide, Barolo, DOCG, 4 Vigne, Piedmont, Italy, 2017



Producer Profile

Amabile Droco is acting out his lifelong dream by now owning an old farmhouse and vineyard in the heart of Barolo.

Amabile Droco is acting out his lifelong dream by now owning an old farmhouse and vineyard in the heart of Barolo. He was fascinated by Barolo and wanted to demonstrate not only the fascinating qualities that the wine can create in the glass, but also the diversity of the terroir within the Barolo DOCG. So he has set out to acquire a vineyard in each of the ten Barolo 'crus'. He currently owns eight, with the goal of completing his dream when the right sites become available. This determination to ensure the individuality of the wines shines through. The land provides the difference, the wine provides the medium. To enhance this communication of intrinsic individuality from each site no herbicides are used on the land and the harvesting and sorting is all done by hand. Attention to detail is exacting. Native yeasts and minimal sulphur are used in the fermentation too, allowing the resulting wines speak for itself, creating delicious complex formations full of orange skin, plum and tobacco with incredibly vibrant tannins and excellent balancing acidity.

Viticulture

From "4 Vigne" - 4 different vineyards on La Morra, Elevetian and Tortonian soil, guyot grown on a countertrellis system and all harvesting and vineyard work is done by hand.

Winemaking

The grapes are sent to a drying room for 12 hours to remove excess moisture before being gently crushed to avoid the stalks tainting the must. Fermented at 28 °C with continuous but delicate pumping over. The Marc is macerated for 300 hours before malolactic fermentation in wooden barrels.

Tasting Note

Brilliant garnet colour, plum, wild blueberry, cinnamon and liquorice delight the nose. Gentle on the palate with elegantly fused tannins.

Food Matching

Red meat, truffle and strong cheese.