

Cascina Adelaide, Barolo, DOCG, 4 Vigne, Piedmont, Italy, 2019

Producer Profile

Cascina Adelaide in the heart of Barolo is the lifelong dream of Amabile Droco.

Borne from a passion for the region and a burning desire to demonstrate not only the qualities that can be captured in the glass, but also the diversity of the terroir 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 top winemaking team to set Cascina Adelaide apart. Yet it was his ambition to own land in each of the Barolo crus and commitment to Barolo's terroirs which has made them a producer of note. Amabile explains this concept as "it's the land that provides the difference, the wine provides the medium". In a natural extension of this, no herbicides are used in the vineyards and all harvesting and sorting are done by hand. Native yeasts and minimal sulphur are used in the fermentation, allowing the resulting wines to speak for themselves, creating delicious complex Barolo's with an exacting attention to detail that shines through.

Viticulture

From "4 Vigne"- 4 different vineyards on La Morra, Elevation 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.

Awards



Product code: 4223

Technical Details

Varieties:

Nebbiolo 100%



ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 30 Months

Type: French

% wine oaked: 100

% new oak: None

