



Cascina Adelaide, Barolo, DOCG, Baudana, Piedmont, Italy, 2018

Producer Profile

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 a privately owned historical vineyard of 0.7ha in Serralunga on a south facing exposure at 300m asl. Guyot pruned on a counter trellis system. The average vine age is over 50 years.

Winemaking

12 hours in a drying room, before a soft and careful crushing. Fermentation with native yeasts at a controlled temperature of 32 C with repeated but gentle pumping over. 350 hours of maceration and then malolactic fermentation and maturation for around 2 years in 16hl French Oak barrels before bottle refinement for 12 months.

Tasting Note

Historical single vineyards in Serralunga village which epitomise firmness and depth and really unmatched! Baudana showcases the depth that Barolo can achieve. A red ruby colour with a garnet hint. The nose is dense and full of black cherry, blackcurrant, green tea, tar and some more subtle floral aromas and flavours. Silky and crunchy tannins, long lasting and very flavourful thanks to the minerality typical of Serralunga.

Food Matching

Mushroom risotto, lamb and seasoned cheeses.



Product code: 4227

Technical Details

Varieties:

Nebbiolo 100%



ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 26 Months

Type: French Oak

% wine oaked: 100

% new oak: None

[Order online](https://www.alliancewine.com) or email orders@alliancewine.com