



# Cascina Adelaide, Barolo, DOCG, Baudana, 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 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%

### Features:

Vegetarian

Producer works organically

**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

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