



# Cascina Adelaide, Barolo Bussia, DOCG, 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

In 2017, Cascina Adelaide purchased one of the finest parcels of the Bussia cru in Monforte, the Dardi-Mondoca. A 2 hectare plot of prime vineyard land with a south facing exposure at 330m above sea level, and with vines averaging 20 plus years. The Dardi-Mondoca vineyard in the Bussia region of Monforte d'Alba is one of the most important historical cru in the Barolo area, boasting mild weather conditions which are uncommon in the Langhe. Abundant garden of olive trees, rosemary and lavender are evidence of this more Mediterranean warmth.

## Winemaking

All Adelaide's cru Barolo's are produced in exactly the same way; aged for around 2 years in 16hl French oak barrels then a further 12 months in bottle – this process is in order to let the terroir speak and unique characteristics of the wines to shine, unhindered by the mask of winemaking.

## Tasting Note

Bussia is characterised by a more tight knit, yet silky structure than Adelaide's other cru wines; with delicate wild cherry and blueberry accents, attractive notes of savoury spice and campfire ash that add complexity to the long and seductive finish.

## Food Matching

Perfect with white truffle with traditional tagliolini pasta, or stuffed meat agnolotti.

Product code: 5246

### Technical Details

#### Varieties:

Nebbiolo 100%



**ABV:** 14.5%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

**Time:** 24 Months

**Type:** French Oak 16 Hl

**% wine oaked:** 100

**% new oak:** None

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