



Cascina Adelaide, Barolo, DOCG, Cannubi, Piedmont, Italy, 2017

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

Grown on Guyot grown counter trellis trained vines with all vineyard work carried out by hand on a privately owned vineyard extending for 0.5 ha on South East facing slopes of Tortonian - Elvet soil.

Winemaking

After selection the grapes are taken to a 'drying' room to remove moisture to below 5% for 12 hours. Crushing is done carefully to preserve the skin quality and to keep the stalks out of the must. Fermentation with indigenous yeast at 30° C with repeated but gentle pumping over. Macerated for 300 hours and then the must is transferred to wooden barrels for malolactic fermentation.

Tasting Note

The would-be "king of wines" is famed around the world for it's unique, almost ethereal bouquet coupled with its ability to match the wonderful foods of the region. Concentrated grapes, carefully vinified then aged in oak for 30 months results in a perfumed yet robust wine with crisp, floral, red fruited character.

Food Matching

Steak, game and red meat.



Product code: 4225

Technical Details

Varieties:

Nebbiolo 100%



ABV: 14.5%

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

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