



Product code: 4225

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



Producer Profile

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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

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 its 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.

Technical Details

Varieties:

Nebbiolo 100%

ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 30 Months

Type: French

% wine oaked: 100

% new oak: None