

Product code: 3090

Cascina Adelaide, Barolo, DOCG, 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

Guyot trained vines.

Winemaking

A slow, temperature controlled fermentation followed by extensive ageing for 24 months in large old French oak barrels.

Tasting Note

A magnificent Barolo, with aromas of orange skin, plums, and tobacco leaves. Tannins are vibrant and acidity is plentiful making this a wine with excellent ageing potential.

Food Matching

Lamb chops, game and aged blue cheeses.

Technical Details

Varieties:

Nebbiolo 100%

ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 24 Months

Type: French Oak

% wine oaked: 100

% new oak: None