



Cascina Adelaide, Barolo, 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

Adelaide own vineyards through the Langhe region with prime sites in Cannubi, Preda, Fossati, Costa Fiore, Pernici and Bussia. All work in the vineyard is carried out by hand, and the Nebbiolo vines are meticulously tended, alongside other native varieties such as Barbera, Dolcetto and Nascetta.

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.



Product code: 3090

Technical Details

Varieties:

Nebbiolo 100%



ABV: 14%

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

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