



Cascina Adelaide, Barolo, DOCG, Fossati, 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

Situated on a privately owned vineyard at "Fossati", in La Morra on a South, South East facing slope at an altitude of 400 metres. Soils consist of Diano sandstone with vines trained Guyot grown on a counter trellis system. With an average planting density of 5000 vines per hectare, yield is reduced with the use of the cluster thinning method.

Winemaking

The grapes are hand picked into in 20kg boxes and crushed within a few hours of picking. Fermentation is controlled at 32° C with repeated but gentle pumping over. Maceration takes around 350 hours after which the wine is matured for around 2 years in 16hl Oak barrels before 12 months of bottle refinement.

Tasting Note

Fossati is a seductive and powerful Barolo. Dark garnet red colour, a complex aroma of ripe cherry fruit and strawberry. The palate is fresh, with vibrant acidity combined with silky smooth tannin, this is a truly wonderful wine.

Food Matching

Barolo, "The king of wines" deserves steak, game and red meat.



Product code: 4228

Technical Details

Varieties:

Nebbiolo 100%



ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 25 Months

Type: French Oak 16 Hl

% wine oaked: 100

% new oak: None

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