



Cascina Adelaide, Barolo, DOCG, Fossati, Piedmont, Italy, 2018

Producer Profile

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

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 HI

% wine oaked: 100

% new oak: None

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