

# Cascina Adelaide, Barolo, DOCG, Preda, Piedmont, Italy, 2018

## 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

Guyot grown with a countertrellis system within the Preda municipality of Barolo on a western exposure.

## Winemaking

12 hours in a drying room, before a soft and careful crushing. Fermentation with native yeasts at a controlled temperature of 30 C with repeated but gentle pumping over. 350 hours of maceraton and then malolactic fermentation in wood barrels.

## Tasting Note

Bold and intense, packed full of ripe plum and mulberry with some menthol notes. Full bodied with plenty of structure and a beautiful flavour of liquorice on the finish.

## Food Matching

Red meat dishes, game, truffles and marbled/ mature cheeses.



Product code: 4226

### Technical Details

**Varieties:**

Nebbiolo 100%



**ABV:** 14.5%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

**Oak Ageing**

**Time:** 18 Months

**Type:** French Oak

**% wine oaked:** 100

**% new oak:** None

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