

Barolo 'Cannubi' Cascina Adelaide

£58.00



Vintage:	2012
Bottle Size:	75cl
Alcohol %:	14.5%
Country:	Italy
Description:	Characteristic violet and plum aromas paired with a noticeable streak of spice and a clear minerality make this a classic Barolo.
Cepages:	Nebbiolo
Group:	Italy
Sub group:	Piedmont
Colour:	Red
Closure:	Cork
Producer:	
Website:	http://www.cascinaadelaide.com/en/index.aspx
Organic/Bio Status:	
Food / cocktail match:	<p>Braised game birds (pheasant is particularly good), cooked for as long as you can get away with, and stirred into pappardelle.</p> <p>White truffles are a classic match for Barolo for a real touch of opulence.</p>
Food / cocktail recipe:	
Press	<p>After a highly successful engineering career, Amabile Droco achieved his lifetime's ambition when he purchased an old farmhouse and the accompanying vineyards in the heart of the village of Barolo in 1999.</p> <p>The employment of a top new winemaking team and the construction of an incredible new subterranean winery had a predictably positive effect on the quality of the wines produced. What really sets Cascina Adelaide apart however, is their vineyard holdings and their commitment to demonstrating the diversity of the terroirs within the Barolo DOCG.</p>

Cascina Adelaide has been a working winery with its own "Cru" vineyards for over 100 years. They now own top sites in eight out of the 10 Barolo "Crus" with plans to get to 10 as and when the right sites become available.

With vineyards in some of the best sites, including Preda and Cannubi, there was always the potential to produce great fruit but with reduced yields, improved viticulture and some replanting, this potential is now being realised and fruit quality is fantasti

Awards

Other Info: