CASCINADELAIDE

BAROLO 4 Vigne

BAROLO "4 VIGNE"

The "king of wines" has conquered the world with its elegance and unique style. Fair sovereign speaking to the hearts, it dominates its castle and protects an entire territory, but its real reign is the wine cellar. Here it gets a new form.

WINE CLASSIFICATION: Barolo DOCG.

GRAPE VARIETY: 100% Nebbiolo from different crus.

PLACE OF ORIGIN

This blend bears from 4 vineyards located in Barolo area, La Morra, Tortonan soil, Elvetian soil.

THE VINEYARD

The vines are Guyot grown with the countertrellis system of planting, and medium-short pruning. The vineyard has an average density of 5000 vine-stocks per hectare, and the production is reduced to about 1.5 kg per vine-stock by the cluster thinning method.

VINIFICATION

The grapes are collected when they are fully ripened and laid into small 20kg perforated boxes. A strict cluster selection is made. The grapes are taken to the wine cellar where they stay for 12 hours in a "drying room" lowering their dampness.
The crushing operations, are very careful and soft to preserve the skin quality and not to have the grapestalk in the must. The fermentation takes place thank to indigenous yeasts at the controlled temperature of about 28°C with repeated and delicate pumping over. The marc maceration is long, 300 hours on average. The new wine is then put in wooden barrels, where the subsequent spontaneous malolactic fermentation takes place.

FINING

For 24 months in oak barrels; then, the wine is fined for few months in bottle.

TASTING NOTES

Red brilliant garnet , plum wild blueberry cinnamom and licorice delighting the nose.
It's full of a feminine long tasting with a load of very well fused tannins.

FOOD MATCHES

Perfect with red meat dishes, game, truffle-based recipes, marbled and strong cheese.

ABOUT SERVING THIS WINE

The bottle, to be kept horizontally while stored, must be served at a temperature of 20 °C . This wine is suitable for ageing, from 3 to 8 – 10 years from the harvest onwards.

ANALITYCAL INFORMATION

Alcohol content: 14%/vol.
Residual sugars: 1,5 g/l
Total acidity: 5,4 g/l
Dry residue: 28 g/l

CASCINADELAIDE
www.cascinaadelaide.com