

Preda

Old-fashioned

Cru that accompanies Cascina Adelaide from the beginning. Vineyard located right in front of our cellar, in the heart of Barolo area. We can also boast of being the only producers to label this cru: "Barolo Preda".

WINE CLASSIFICATION

Barolo Preda DOCG, 100% Nebbiolo (2 clones).

ORIGINS

Historical vineyard located in front of our winery in Preda area in the municipality of Barolo.

Exposure: West.

Soil: Tortonian soil with a predominant sand composition made of Arenarie di Diano.

Altitude: 280 m.s.l.m

Average age of vines: 25 years.

AGING AND FINING

For 24 months in 16 HI French oak barrels and then the wine is fined in bottle for at least 12 months. Our goal is to offer our Barolo enthusiasts a unique experience: the opportunity to taste the difference of various soils from the Barolo region. That's why we treat our Barolo crus in **exactly the same way**, from vineyard to bottle, with the **same vinification and aging process**. We let the soil speak for itself.

TASTING NOTES

*Barolo Preda represents our most **traditional** single vineyard, thanks to its sandy soil (Arenarie di Diano).*

This wine offers a steady and sure-footed expression of Nebbiolo that finds stability in equal parts dark fruit, spice, licorice and ferrous earth, supported by a dense tissue of tannins.

