



SANDRONE

(Above) The historic Cannubi Cru Vineyards of Barolo, perhaps the most famous hill in Italy, where Sandrone works with several sites.



Barolo Le Vigne 2018

Barolo DOCG, Italy

ESTATE

Sandrone's wines are sometimes described as straddling the modern and traditional styles in the region: elegant, attractive and easy to appreciate right from their first years in bottle, but with no less power and structure than traditional Barolos.

WINE

Le Vigne is a wine created from four different Nebbiolo vineyards, each of which brings its own contribution. This union generates an exceptionally complex wine that is round and harmonious on the palate, with fruity and spicy notes, and this approach of blending together plots is in fact the traditional one in Barolo.

VINEYARD

The first vineyard, Vignane, is situated in the historical part of the Barolo appellation and shares many characteristics with Cannubi. The Merli vineyard is located in Novello, which produces wines that are earthy and robust but with good aromatic complexity. The third vineyard, Baudana in Serralunga d'Alba, gives the wine additional depth and richness. As of 2011, Le Vigne also includes fruit from Villero, a newly acquired vineyard in Castiglione Falletto.

WINEMAKING

Grape Varieties: 100% Nebbiolo

Fermentation: Each vineyard is vinified separately, and after destemming and light crushing, the must is covered with CO₂ for a gentle warm maceration of approximately a day. Alcoholic fermentation begins about 24-36 hours later from native yeasts. A gentle maceration takes place in upright open-top steel tanks for the first 7-18 days of alcoholic fermentation. Immediately after alcoholic fermentation, which takes about 28 days, malolactic fermentation takes place in 500-liter French oak casks. French oak casks (25% new)

Aging: French oak casks (25% new) for 24 months, followed by 18 months of bottle aging.

Alcohol: 14%

VINTAGE

After the sweltering 2017 season, 2018 began with good winter snow and spring rains that helped replenish the dry ground. Flowering was under normal conditions. The beginning of the summer was characterized by occasional downpours that led to high humidity conditions. Much care had to be taken to achieve a healthy vineyard as Peronospora ran rampant when left unchecked by regular and judicious applications of the correct treatments. Green harvesting became necessary in order to bring fruit production to the highest possible potential quality. Development of the fruit was gradual during the summer, and a long period of constant fine weather helped the grapes to ripen without an early harvest. The harvest period was normal and quantities in general were slightly higher than had been the norm for the previous vintages.

Robert Parker
WINE ADVOCATE

Savory in character and packed with dark fruit. Ripe cherry and redcurrant cedes to spice, licorice and fragrant rose. The oak is integrated, but there are added accents of spice and dark tar."

- M.L. 6/22

96+

95

Wine Spectator

94

Wine Enthusiast

95

James Suckling