



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



Dolcetto d'Alba 2019

Dolcetto d'Alba, 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 Barolo.

WINE

Sandrone's Dolcetto d'Alba is produced using Dolcetto grapes from 11 different vineyards, all within the Barolo DOCG. Sandrone's Dolcetto sees no time in wood and is a remarkably robust and complex example of the variety.

VINEYARD

There are four grape production areas, two in Barolo and the others are divided equally between Novello and Monforte d'Alba; more specifically the vineyards in Barolo are called Rivassi and Crosia; in Monforte d'Alba, Castelletto; and Cascina Pe Mol and Ravera in Novello. These areas are particularly suited for the production of Dolcetto d'Alba as the soil and the microclimates create a perfect environment in which the grapes can grow.

WINEMAKING

Grape Varieties: 100% Dolcetto

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 wild yeasts only. A gentle maceration takes place in upright open-top steel tanks for the first 5-9 days of alcoholic fermentation. After alcoholic fermentation, which takes 14 days, malolactic fermentation takes place.

Aging: Bottle aged for 3 months before release.

Alcohol: 13%

VINTAGE

A wet late winter and early spring replenished the water tables. Budbreak was late March in the normal timeframe. Heat arrived after the flowering in late June for 10 days, which helped with the berry set. The rest of the vegetative cycle was cooler than normal except for another 10 days of moderate heat just before the veraison. Intermittent rains throughout the summer refreshed the plants and ground cover vegetation. Harvest for Dolcetto began in mid-September and for Nebbiolo in mid-October, as had been the historical norm. Overall quantities were slightly less than 2018, but fruit quality was better.

TASTING NOTE

"The nose offers attractive aromas of juicy black fruits, spices and underbrush. The palate is refreshing and mouth-filling with good black plum fruit, raspberry and herbal notes. The finish is fresh and lively with nice, soft tannins giving some structure."