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SANDRONE

BARBERA D'ALBA

## Generous Vitality

**From Monferrato to the Langa.** Originally from the hills of the Monferrato, by the second part of the 19th century Barbera had arrived in the Roero and then the Langa. On these hills Barbera has found its best sites, often in competition with Nebbiolo, in which well-compacted marl and long sun exposure allows the plants to reach their greatest potential. By this symbiosis Barbera d'Alba came about, fruity and flavorful; another focus for the wineries of the Piedmont.

**Vibrant & Generous.** The Sandrone Barbera is produced from the fruit of seven vineyard sites, each of which - with its own soil and microclimate - contributes its unique and particular character to the whole. Each vintage we harvest by hand and vinify each site separately so as to best express all the individual characteristics in the finished wine. From this "assemblaggio" comes our Barbera which then spends 15 months in tonneaux. These casks of 500 liters are of a mix that is predominantly new, so as to better balance the finished wine. The use of these barrels brings harmony between the forward fruit and vibrant acidity characteristic of Barbera with a rounded tannin that gives balance and ageability.

- Barbera d'Alba DOC
- 100% Barbera
- Spontaneous fermentation from indigenous yeasts
- Maceration and fermentation in open steel tanks
- Malolactic fermentation and ageing in French oak barrels of 500 liters
- Aged in bottle for 9 months before release
- Vineyards in the villages of:
  - Monforte d'Alba: Cascina Pe Mol
  - Novello: Ravera and Rocche di S. Nicola
  - Barolo: Albarella
- Alcohol: 13,5%
- Recommended drinking time: 2022 – 2028

## Tasting notes

This is THE typical Barbera d'Alba wine. Ripe, spicy black fruit nose with deep oak, framing a core of pure black berries and plums along with a very deep purple-black color.

In the mouth, the wine is all dark fruits. This shows blackberries and raspberries, with a chocolate and cocoa powder midpalate and hints of cassis.

Concentrated, generous and mouth-filling. The high natural acidity of Barbera gives freshness and balance to the exuberant fruit.

The chewy mid-palate gives this wine excellent flexibility at the table, and the typical acidity of Barbera shines through to give the wine a vibrant, bright and long finish.

## Evolution of the year 2020

2020 will be remembered as a year of long, alternating periods of heat and cool, giving rise to a wine that is characterized by both.

The year began with a mild, dry winter with few truly cold days. While January was mostly sunny some snow and rain finally arrived in mid-February. The end of February saw a rise in temperatures indicative of a precocious spring.

Early March brought continued good weather, unseasonably warm and dry, and we rushed to finish the winter work. By mid-March, the weather had cooled considerably, and the rate of vegetative growth slowed significantly.

In April, weather patterns were established that continued nearly the whole growing season: 4-5 days of brilliantly sunny days, followed by 1-2 days of rain. This gave plenty of water to the plants but complicated the treatments schedule. The extra humidity brought on serious infections of Peronospora in the region. Luca's long experience allowed us to keep ahead of the disease and we saw no significant damage in 2020. Flowering in late May was under favourable conditions and brought a good crop set.

Some real heat arrived at the end of July but was mitigated by the continuing sun-rain pattern and the deep groundwater reserves that had built up. Warm weather continued until mid-September, when a series of thunderstorms cooled off the region. The next few weeks were exemplary, with bright, sunny days and crisp, cool nights. The harvest was easy and the fruit ripened evenly.

The harvest took place from September 23<sup>rd</sup> until 28<sup>th</sup>.

