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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:
  - Barolo: Albarella
  - Monforte d'Alba: Cascina Pe Mol
  - Novello: Ravera and Rocche di S. Nicola
- Alcohol: 14 %
- Recommended drinking time: 2025 – 2037

## Tasting notes

The 2022 vintage was tailor-made for Barbera, which loves hot, dry conditions.

This wine has an inky black-purple color and aromas of black plums, raspberries and blueberry jump from the glass with spicy notes of wood and white pepper.

The palate is full-bodied with excellent bright acidity. Given the difficulties of the growing season, the wine is surprisingly elegant and balanced, with great freshness and fruit.

## Evolution of the year 2022

Resistance and resilience – these are the words that summarize 2022, resistance standing for the grapevine's capacity to survive and grow strong even in adverse conditions, and resilience for the plants' natural high stress tolerance over long periods of time.

The growing season of 2022 began with a rather dry autumn. Only at the beginning of December did the first abundant snowfall arrive, which thanks to the low temperatures left the vineyard rows white for the next weeks to come.

The winter was mild and dry. Towards its end, though, temperatures briefly fell below the average of the last 20 years.

In spring, the budbreak occurred within the usual timeframe as compared to the years of the 1980s. In the first phases a lot of precipitation came down: 70-80 mm of rain in just a few days.

What followed was a warm and dry phase, with the heat rising day after day, but the plants were able to breathe thanks to the cool night-time temperatures. The phenological phases quickly followed one another and so the harvest was anticipated by about two weeks. The grapes, slightly smaller than usual, reached the cellar perfectly healthy and with a good balance of fruit and acidity.

The role of the viticulturist was limited this year but nonetheless fundamental: few but crucial measures had to be taken to prevent disease. Once more, our actions were guided by competence and experience, with the conscious choice not to intervene whenever the situation permits it.

The harvest took place from September 6<sup>th</sup> until 14<sup>th</sup>.

