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SANDRONE

DOLCETTO D'ALBA

Pleasant simplicity

Langa style. Between the Dolcetto vine and the Langa hills there is a pact that has lasted for centuries. Not only because the grape was born on these hills on the right bank of the Tanaro river. Above all, for the strong bond that has endured between this grape variety and its wine and the people who live in these areas. If it is common to look at the hills and track in their crests and slopes the well-defined rows of Dolcetto during the four seasons of the year, it is just as common to look at the wineglasses set on the tables in the houses of the region and find in them the colors and fragrant aromas of youthful Dolcetto d'Alba.

Immediate fragrance. Our eleven Dolcetto vineyard parcels are situated on the highest hills of Barolo: they have "white soils" of a high limestone content, with challenging slopes and altitudes often exceeding 350-400 meters above sea level. Year after year we work these vineyards with passion and finally harvest their perfectly ripened grapes in the middle of September. After separate vinifications of each parcel, we select the best lots to create an „assemblaggio“ wine: assembled according to the Langa tradition. This bottle embodies quality and holds a young and fragrant wine that is equally enjoyable on the daily table and as at a party.

- Dolcetto d'Alba DOC
- 100 % Dolcetto
- Spontaneous fermentation from indigenous yeasts
- Maceration and fermentation in open steel tanks
- Malolactic fermentation and ageing in steel tanks
- 3 months of bottle ageing
- Vineyards in the villages of:
Monforte d'Alba: Cascina Pe Mol and Castelletto
Novello: Ravera and Rocche di San Nicola
- Alcohol content: 13 %
- Recommended drinking time: 2017 – 2021

Tasting notes

Dolcetto d'Alba 2016 is the wine of carefree youth, complex in its own way and showing great generosity.

Its color is ruby red, pretty and lively, with violet/purple reflections.

Its aromas are exuberant, fruity, with Morello cherry, plum and red fruit jam. There are a few ethereal scents that accompany the spicy ones, which accentuate and strengthen as the wine evolves in the glass.

Flavors are dry and moderately warm, vigorous and yet easygoing, finishing with a pleasantly bitter note.

Evolution of the vintage 2016

In 2016, the winter was mild and not snowy. The first weeks of the year were very dry. Precipitations, especially rainfall, came only in February. Spring was cool, especially April and May, with numerous rainshowers. May is oftentimes like an early summer here. In Langa they call it "the May furnace," but in 2016 it didn't fire up!

With summer came a different climate. The first heat came at the end of June, and from then on a constant back-and-forth between short periods of warmth (5 to 7 days) and sudden storms which brought cooler temperatures.

At the end of August, the weather changed. The last part of the month and all of September gave us beautiful days. At a certain point, the typical autumn weather began, characterized by warm days and cool nights, with daytime temperatures often reaching 30 degrees C.

In Langa's vineyards, the weather of 2016 influenced the vegetative cycles of the vine.

The lack of the winter cold caused an early budding, but then, the vegetative development slowed down. Flowering and fruit set took place slightly later than average, but occurred evenly, positively influencing the fertility of the vintage.

In summer, the slowing of the vegetative phase was consistent, therefore the veraison began 13-15 days later as compared to 2015, occurring between July 25 and August 10.

This delay influenced the final phases of maturation and the picking times of the various grapes. The Dolcetto harvest took place in the last 10 days of September.