

2 0 1 7

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, but above all for the strong bond that has endured between this grape variety and its eponymous 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 the youthful Dolcetto d'Alba.

**Immediate fragrance.** Our eleven Dolcetto parcels are situated on the highest hills of Barolo: they have "white soils" of a high limestone content, with steep slopes and altitudes often exceeding 350 – 400 meters above sea level. Year after year we work these vineyards with quiet passion and 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 as at a party.

- Dolcetto d'Alba DOC
- Dolcetto 100%
- Spontaneous fermentation from indigenous yeasts
- Maceration and fermentation in open steel tanks
- Aged in bottle for 3 months before release
- Vineyards in the villages of:
  - Monforte d'Alba: Cascina Pe Mol and Castelletto
  - Novello: Ravera and Rocche di San Nicola
  - Barolo: Rivassi
- Alcohol: 13%
- Recommended drinking time: 2018 – 2022

## Tasting notes

The Sandrone Dolcetto d'Alba 2017 is a young wine of complex and beautiful personality, with great aromatics. The color is alive and dense: ruby accompanied by elegant violet reflections. The fragrance is varied, first of all of fruit: pleasant hints of maraschino cherry, plum and small red fruits. This is followed by spicy notes of cinnamon, which are accentuated and harmonized as the wine evolves in the glass.

The flavor is dry, intense, vigorous and moderately warm, and concludes with a pleasant final hint of almonds. This Dolcetto d'Alba is an eclectic wine, able to accompany many of the various dishes of a meal.

## Evolution of the vintage 2017

“Warm and dry” are the best words to briefly and clearly describe the 2017 vintage. Alleviating the heat were the excellent diurnal temperature shifts that brought cool air during the night, which provided a little relief to the vines even in the hottest days of July and August.

The mild winter led to early bud break. But, in an atypical return of cold in mid-April, the vegetative cycle was slowed by very cold temperatures, which even brought frost to the valley floors. During the periods of pre-flowering and flowering, the cold clearly determined the formation of the grape bunches, leading to looser bunches with better internal air circulation. The high-pressure zone that formed over Europe for the entire summer led to early maturation.

The summer, warm and dry but with good diurnal temperature shifts, defined the ripening of the grapes. In particular, the veraison was very early, even compared to other early vintages.

The accelerated maturation continued and the Dolcetto grapes were harvested 20-25 days earlier than normal. Harvest took place during the last week of August.