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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, 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: 2019 – 2025

Tasting notes

2018 Dolcetto shows the hallmarks of the Sandrone style. It 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, firstly 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 2018

After the sweltering 2017 season, 2018 began with good winter snow and spring rains that helped replenish the dry ground. The wet weather continued into April, complicating the final vineyard work somewhat, and resulting in a slightly later bud break.

Flowering was under normal conditions and the beginning of the summer, in our vine-growing area, was characterized by occasional downpours that led to high humidity conditions.

Much care had to be taken to achieve a healthy vineyard as Peronospora ran rampant when left unchecked by regular judicious applications of the correct treatments.

Green harvesting became necessary for nearly all varieties in order to curb production to within the limits provided for under the various production regulations. Development was gradual during the summer, with temperatures rising considerably from mid-July on, and a long period of constant fine weather helped the grapes to ripen without the harvest needing to be brought forward.

Harvest was normal in relation to the previous, precocious vintage.

Dolcetto was the first red variety to be picked, and it is showing an average sugar content, Barbera was marked by a good state of health and the Nebbiolo grapes were ripe for harvesting as per tradition in early October, with picking operations taking around three weeks in all.

In conclusion, we can say that it has been a vintage in the traditional pattern which demanded the attention of vinegrowers in their management of the vineyard in order to achieve results which were better than had been expected at the beginning of the campaign.

Harvest took place from September 12th until 29th.