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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: 13,5 %
- Recommended drinking time: 2022 – 2024

Tasting notes

The Sandrone Dolcetto d'Alba 2021 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, 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 2021

The 2020-2021 winter was extremely snowy, with cumulative snowfalls in higher elevations of the Barolo zone reaching 3+ meters over 4 snowfalls. The weather warmed in March and there were 2 weeks of unseasonably warm temperatures before the early April frost event. The frost lasted about 48 hours, depending on the site, and affected all of Europe. The vines had already begun budding and damages were luckily limited to lower elevations and places where air currents pushed the cold air up the hillsides. Fortunately, none of the Sandrone vineyards were affected.

Flowering was in the first week of June and coincided with the first period of real warmth. Thereafter, June and July were alternating warm-cool with well-timed rainstorms. The last significant summer rain was in mid-July, which also brought devastating hail to parts of Monforte, Novello and Roero.

Summer continued with little rainfall, contributing to what proved to be an excellent plant health and quality profile at harvest time.

In early September the night temperatures began to cool, and the plants received a bit of refreshment from a few rainstorms in the middle of September. General disease pressures were low in 2021 due to lack of humidity and good air circulation.

There are significant temperature and climatic similarities between 2016 and 2021, including the high August heat. The biggest difference between the two growing seasons was water – in 2016, its relative abundance, versus its lack in 2021.

Harvest: September 9th to 17th.

