



SANDRONE

(Above) The historic Cannubi Cru Vineyards of Barolo, perhaps the most famous hill in Italy, where Sandrone works with several sites.



Dolcetto d'Alba 2022

Piedmont, Italy

ESTATE

Sandrone's wines are sometimes described as straddling the modern and traditional styles in the region: elegant, attractive and easy to appreciate right from their first years in bottle, but with no less power and structure than traditional Barolo.

WINE

Sandrone's Dolcetto d'Alba is produced using Dolcetto grapes from 11 different vineyards, all within the Barolo DOCG. Sandrone's Dolcetto sees no time in wood and is a remarkably robust and complex example of the variety.

VINEYARD

There are four grape production areas, two in Barolo and the others are divided equally between Novello and Monforte d'Alba; more specifically the vineyards in Barolo are called Rivassi and Crosia; in Monforte d'Alba, Castelletto; and Cascina Pe Mol and Ravera in Novello. These areas are particularly suited for the production of Dolcetto d'Alba as the soil and the microclimates create a perfect environment in which the grapes can grow.

WINEMAKING

Grape Varieties: 100% Dolcetto

Fermentation: Each vineyard is vinified separately, and after destemming and light crushing, the must is covered with CO₂ for a gentle warm maceration of approximately a day. Alcoholic fermentation begins about 24-36 hours later from native wild yeasts only. A gentle maceration takes place in upright open-top steel tanks for the first 5-9 days of alcoholic fermentation. After alcoholic fermentation, which takes 14 days, malolactic fermentation takes place.

Aging: Bottle aged for 3 months before release.

Alcohol: 13.5%

VINTAGE

The growing season of 2022 began with a rather dry autumn. The winter was mild and dry. Towards its end, though, temperatures briefly fell below the average of the last 20 years. In the first phases of spring, 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. 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.

TASTING NOTE

In the glass, the wine appears ruby red and compact, with violet hues. Its bouquet reveals aromas of plum, blackberry and marasca cherry, framed by delicate spicy notes. The mouthfeel is sweet and voluptuous. One notices the wine's great structure and ripe tannins which together create a feeling of volume and density. The wine shows good acidity, which gives it a hint of freshness.