



SANDRONE



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Barbera d'Alba 2016

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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 Barolos.

WINE

The Sandrone Barbera d'Alba comes from three vineyards: Merli and Rocche di San Nicola in Novello, and Cascina Pe Mol in Monforte d'Alba. It is widely considered one of the most intense and complex Barberas produced.

VINEYARD

The wines made from the Merli vineyard are earthy and robust, but with good aromatic complexity. Rocche di San Nicola is an extremely steep vineyard at the very end of the Novello promontory. It receives incredible sun and heat and is almost constantly breezy; it is thus perfectly situated for Barbera, which thrives in these conditions.

Grape Variety: 100% Barbera

WINEMAKING

Fermentation: Each vineyard is vinified separately. 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 yeasts. A gentle maceration takes place in upright open-top steel tanks for the first 8-10 days of alcoholic fermentation. Immediately after alcoholic fermentation, which takes around 20 days, malolactic fermentation takes place in 500 liter French oak casks.

Aging: The wine is aged in these casks for 12 months, followed by 9 months bottle aging. Around 1,800 cases are produced in a typical vintage.

VINTAGE

The lack of winter cold caused an early budding but after its early start, the vegetative cycle decelerated. Flowering and fruit set took place slightly later than average, but occurred evenly, thus positively influencing the productivity of the vintage. The slowing of the vegetative cycle was consistent through the summer, and therefore the veraison began 13-15 days later as compared to 2015.



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WINE SPECTATOR

"A polished, plush, ripe style of Barbera, with spicy overtones to the core of plum and blackberry fruit. Firm and balanced, though this could use a few months to integrate more fully. Fine length."