



Barbera d'Alba 2017

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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

"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.

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JAMES SUCKLING

"Succulent and delicious with lots of dark chocolate and blackberry aromas and flavors. Medium body."