



SANDRONE

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



Barbera d'Alba 2017

Barbera d'Alba, 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 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.

WINEMAKING

Grape Varieties: 100% Barbera

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: French oak casks (25% new) for 12 months, followed by 9 months of bottle aging.

Alcohol: 14%

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.

Robert Parker
WINE ADVOCATE

"This vintage actually makes for an especially vibrant expression of Barbera, with solid notes of prune and spice. The fruit comes from parcels between Monforte d'Alba and Novello, from higher elevations where there is more wind and coolness. There is a pretty sweetness here and a nice balance and freshness considering the heat."

-ML, 6/19

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Jeb Dunnuck

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James Suckling