



# SANDRONE

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



## Barolo ALESTE 2016

Barolo DOCG, 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

A combination of the names of Luciano Sandrone's grandchildren ALEssia and STEfano, ALESTE is the new name for Luciano's first wine, the Barolo Cannubi Boschis, which garnered early acclaim with the international trade and press. This single-vineyard wine is typically dense and concentrated, but shows incredible harmony and balance.

### VINEYARD

The vineyard is one the great cru sites in Barolo, synonymous with richness and complexity. Sandrone's ALESTE Barolo is grown on the soil of Cannubi Boschis from which it displays the characteristics of wines from this village: profound aromatic complexity and comparatively softer tannins in relation to vines grown in Monforte or Serralunga. The "Boschis" subzone of the Cannubi has a particularly good exposure to the south and southeast in a small bowl or "conca" that helps hold the warmth in the early morning. Its soils are sea deposits of calcareous clay, not very deep, with good drainage.

### WINEMAKING

*Grape Varieties:* 100% Nebbiolo

*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 yeasts. A gentle maceration takes place in upright open-top steel tanks for the first 9-10 days of alcoholic fermentation. Immediately after alcoholic fermentation, which takes about 28-30 days malolactic fermentation takes place in 500-liter French oak casks.

*Aging:* French oak casks (25% new) for 24 months, followed by 18 months of bottle aging.

*Alcohol:* 14.5%

### VINTAGE

The lack of winter cold caused an early budding but after its early start, the vegetative cycle de-accelerated. Flowering and fruit set took place slightly later than average, but occurred evenly. The slowing of the vegetative cycle was consistent through the summer, and therefore the veraison began 13-15 days later as compared to 2015. Each parcel had to be monitored and harvested individually for maximum quality, contingent on its exposition and slope.

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## vinous

*"The 2016 Barolo Aleste is ample, creamy and expansive in feel. But more than that, the 2016 stands out for its freshness, persistence and brilliance. In so many vintages, the Aleste has been rich and powerful in feel, but in 2016, the wine is all about finesse. The red-fruited, floral purity of Nebbiolo comes through beautifully here; I especially admire the wine's translucence. Wow." - ANTONIO GALLONI*

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Wine Enthusiast

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