

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



Barolo Le Vigne 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

Le Vigne is a wine created from four different Nebbiolo vineyards, each of which brings its own contribution. This union generates an exceptionally complex wine that is round and harmonious on the palate, with fruity and spicy notes, and this approach of blending together plots is in fact the traditional one in Barolo.

VINEYARD

The first vineyard, Vignane, is situated in the historical part of the Barolo appellation and shares many characteristics with Cannubi. The Merli vineyard is located in Novello, which produces wines that are earthy and robust but with good aromatic complexity. The third vineyard, Baudana in Serralunga d'Alba, gives the wine additional depth and richness. As of 2011, Le Vigne also includes fruit from Villero, a newly acquired vineyard in Castiglione Falletto.

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 7-18 days of alcoholic fermentation. Immediately after alcoholic fermentation, which takes about 28 days, malolactic fermentation takes place in 500-liter French oak casks. French oak casks (25% new) 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.



Kibut akur

"I absolutely adore this wine on every emotional and intellectual level. I can still taste it today, weeks after my first sampling [...] a stirring and profound expression that pulls on your heartstrings. I found it to be unforgettable, quite literally, inspiring one of those celebrated "wow" moments that we wine lovers so desperately seek in bottle after bottle. The wine shows large construction, but that fruit weight is balanced against the vivid cherry, spice, aniseed and campfire ash that gently lift from the bouquet."

- MONICA LARNER, 7/2020



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