



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 2020

Piedmont, 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 Barolo.

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: 13.5%

VINTAGE

The year began with a mild, dry winter with few truly cold days. The end of February saw a rise in temperatures indicative of a precocious spring. By mid-March, the weather had cooled considerably, and the rate of vegetative growth slowed significantly. Flowering in late May was under favourable conditions and brought a good crop set. Some real heat arrived at the end of July but was mitigated by the continuing sun-rain pattern and the deep groundwater reserves that had built up. Warm weather continued until mid-September, when a series of thunderstorms cooled off the region. The harvest was easy and the fruit ripened evenly. The harvest took place from September 23rd until 28th.

Robert Parker
WINE ADVOCATE

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"This is a terrific value wine. Darkly saturated and rich, the 2020 Barbera d'Alba is packed tight with dark blackberry and plum. This hot-vintage Barbera is lovely to pair with grilled meats or easy chicken recipes. This is a luscious, generous wine from Piedmont."

- MONICA LARNER 8/22

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Wine Enthusiast