



SANDRONE

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



Dolcetto d'Alba 2021

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

Sandrone's Dolcetto d'Alba is produced using Dolcetto grapes from 11 different vineyards, all within the Barolo DOCG. Sandrone's Dolcetto sees no time in wood and is a remarkably robust and complex example of the variety.

VINEYARD

There are four grape production areas, two in Barolo and the others are divided equally between Novello and Monforte d'Alba; more specifically the vineyards in Barolo are called Rivassi and Crosia; in Monforte d'Alba, Castelletto; and Cascina Pe Mol and Ravera in Novello. These areas are particularly suited for the production of Dolcetto d'Alba as the soil and the microclimates create a perfect environment in which the grapes can grow.

WINEMAKING

Grape Varieties: 100% Dolcetto

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 wild yeasts only. A gentle maceration takes place in upright open-top steel tanks for the first 5-9 days of alcoholic fermentation. After alcoholic fermentation, which takes 14 days, malolactic fermentation takes place.

Aging: Bottle aged for 3 months before release.

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 warm was easy and the fruit ripened evenly. The harvest took place from September 23rd until 28th.

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vinous

"The Dolcetto is as dark as night and stains the glass with its intense extraction of color. This richness in color is just the prelude to the ripe and luscious plum aromas that mingle with notes of violets and dried herbs. The palate is plush and full in body with the core of fruit being dominated by black plum and black cherry with a subtle leather note peeking through on the finish." —J.P. 2/2023