



SANDRONE

## Dolcetto d'Alba 2013

*This is the simplest wine of our tradition. As with Barolo Le Vigne, its strength lies in the availability of greatly differing winegrowing conditions, which enable us to guarantee a constant level of very high quality over the years. It is by playing around with the blends that we obtain a wine which expresses a sensation of sweetness, conveyed by the smoothness, balance, low acidity and quite restrained alcohol content.*

Grape variety: 100% Dolcetto

### THE VINEYARDS

#### **BAROLO**

RIVASSI AND CROSIA

Exposure: East-South/East (Rivassi), West-North/West (Crosia)

#### **MONFORTE D'ALBA**

CASTELLETTO AND CASCINA PE MOL

Exposure: South-South/East

#### **NOVELLO**

RAVERA

Exposure: West-North/West

Average altitude: 250/500 m above sea level

Average age: 30 years

Soil: considerably varied, comprising various compositions

### HARVEST

The 2013 growing season was initially characterized by a mild winter followed by extremely wet and cold springtime conditions. The wet spring conditions continued through bud break into May. A delayed flowering in early June began a period of good sunny weather that continued into midsummer, when we experienced several small, localized hailstorms. August was never truly hot, and the summer broke with a storm during the first week of September that brought on a long, cool ripening period. During harvest, each vineyard was picked at the time of optimum maturity.

Harvest from September 20<sup>th</sup> to 25<sup>th</sup>.

### VINIFICATION

MACERATION: soft, lasting 5/9 days in steel.

ALCOHOLIC FERMENTATION: 14 days in steel.

MALOLACTIC FERMENTATION: in steel, immediately after the alcoholic fermentation.

MATURING: in steel until July 2014.

### TASTING NOTES

Good grapey, rich aromas with bright fruit; very aromatically forward. In the mouth, it has bursts of red and black stone fruits, cola notes and vibrant, fresh acidity in good balance. Good fruity length with soft tannins and persistent fruit in the mouth. Finishes with bright cherries, mineral notes and ripe tannins.

Drink now-2017.

#### **BOTTLING**

Total production about 32,000 bottles and bottling in July 2014.

#### **ANALYTICAL PARAMETERS**

- Alcohol content: 13.00 % vol.
- Total acidity: 6.0 g/l
- pH: 3.55
- Net extract: 31 g/l