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SANDRONE

DOLCETTO D'ALBA

Pleasant simplicity

Langa-style. Between the Dolcetto vine and the Langa hills there is a pact that has lasted for centuries. Not only because the grape was born on these hills on the right bank of the Tanaro river, but above all for the strong bond that has endured between this grape variety and its eponymous wine and the people who live in these areas. If it is common to look at the hills and track in their crests and slopes the well-defined rows of Dolcetto during the four seasons of the year, it is just as common to look at the wineglasses set on the tables in the houses of the region and find in them the colors and fragrant aromas of the youthful Dolcetto d'Alba.

Immediate fragrance. Our eleven Dolcetto parcels are situated on the highest hills of Barolo: they have "white soils" of a high limestone content, with steep slopes and altitudes often exceeding 350 – 400 meters above sea level. Year after year we work these vineyards with quiet passion and harvest their perfectly ripened grapes in the middle of September. After separate vinifications of each parcel, we select the best lots to create an "assemblaggio" wine: assembled according to the Langa tradition. This bottle embodies quality and holds a young and fragrant wine that is equally enjoyable on the daily table as at a party.

- Dolcetto d'Alba DOC
- Dolcetto 100 %
- Spontaneous fermentation from indigenous yeasts
- Maceration and fermentation in open steel tanks
- Aged in bottle for 3 months before release
- Vineyards in the villages of:
 - Monforte d'Alba: Cascina Pe Mol and Castelletto
 - Novello: Ravera and Rocche di San Nicola
 - Barolo: Rivassi
- Alcohol: 13 %
- Recommended drinking time: 2019 – 2024

Tasting notes

The 2019 was a particularly difficult growing season for the fickle and sensitive Dolcetto grape; the weather events of the 5 September had negative effects for vines planted in all but the best expositions.

We began picking our Dolcetto about the 13 September and brought in a normal crop of excellent quality. The nose offers attractive aromas of juicy black fruits, spices and underbrush. The palate is refreshing and mouth-filling with good black plum fruit, raspberry and herbal notes. The finish is fresh and lively with nice, soft tannins giving some structure.

This is an excellent wine for a wide variety of matchings, best suited to simple everyday dishes that require a well-made, eminently drinkable accompaniment.

Evolution of the vintage 2019

A wet late winter and early spring replenished the water tables. Budbreak was late March in the normal timeframe. Heat arrived after the flowering in late June for 10 days, which helped with the berry set. The rest of the vegetative cycle was cooler than normal except for another 10 days of moderate heat just before the veraison. Intermittent rains throughout the summer refreshed the plants and ground cover vegetation.

A water bomb on the 5 September brought hail to some parts of the Barolo and Barbaresco areas, luckily, none of the Sandrone vineyards were affected, though the hail passed about 500 meters from the Baudana vineyard sites. Dolcetto in marginal planting sites was heavily affected by the extreme temperature drop but Nebbiolo thrived in the subsequent cooler conditions of September and October.

Harvest for Dolcetto began in mid-September and for Nebbiolo in mid-October, as had been the historical norm. Overall quantities were slightly less than 2018, but fruit quality was better.

Harvest took place from September 13th until 27th.