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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:
  - Barolo: Rivassi
  - Monforte d'Alba: Cascina Pe Mol and Castelletto
  - Novello: Ravera and Rocche di San Nicola
- Alcohol: 12,5 %
- Recommended drinking time: 2025 – 2029

## Tasting notes

Dark purple color. The nose of red and black fruits is quite forward, with a distinct vein of bright blueberry, framed by mineral and sottobosco notes. On the palate, the fruit dominates, especially the blueberry, a fruit of less apparent sweetness and more freshness. Tannins are subdued but ripe and give a fine-boned structure. It is a less extracted version of Dolcetto than the last few vintages, rather one of transparency and lightness if compared to its recent siblings. The finish is long, dominated by bright acidic fruits and ripe but mellow tannins.

## Evolution of the vintage 2024

2024 was a vintage in which the quality, timing and precision of the work done between March and August was the best guarantee for success in October. The vintage began dry, but late March finally saw the first significant precipitation that reformed the groundwater reserves.

The flowering in May was under variable conditions, and a large crop set successfully. It was absolutely necessary to perform a careful cluster thinning after the flowering to insure a balanced crop that could reach full maturity.

Intermittent rains continued into June and at this point, the grapes were a week or two behind the normal development.

July finally brought clear, warm weather, allowing rapid growth and maturation.

This well-timed period of above-average temperatures continued to the end of August. September brought rain and cool conditions again, causing concern whether the big crop could ripen fully. October saw intermittent rains and sun during the critical picking period, complicating the harvest considerably.

In the Sandrone vineyards, careful manual labor practices ensure that each plant is worked for maximum potential quality, no matter the conditions.

Precise green harvesting helped carry the fruit to full maturity without overloading the capacity of the plant. In short, all the work done in our vineyards is for the maximisation of quality in the glass.

In the ensuing two decades, it has been necessary for us to train our growing workforce to understand the needs of the plants in very diverse less-than-ideal conditions, not just the warm, dry vintages which have become the norm over the last two decades.

Our hand labor helps us take advantage of the positives of the vintage - rain (finally), a long vegetative cycle, and good mid-season warmth, resulting in elegant, transparent wines.

Harvest took place from September 17<sup>th</sup> until 24<sup>th</sup>.

