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LE VIGNE

SANDRONE

BAROLO

## As it once was

**Ancient art.** Barolo LE VIGNE represents our interpretation of the tradition of the Langhe and Barolo: that of the ancient and skillful art of blending Nebbiolo from several vineyards. We have taken up this historical custom working only with indigenous yeasts and keeping the grapes separate until the final assembly and blending, instead of mixing them during the fermentation phase.

**The symphony of a territory.** The Barolo LE VIGNE encapsulates the characteristics of each single one of its vineyards – unique in their diversity. The first sites to be united, thanks to the art of blending, were Vignane in Barolo and Merli in Novello. To join the bond in 2010 was Baudana in Serralunga d'Alba, and one year later Villero in Castiglione Falletto. In 2019 the LE VIGNE project was completed by the addition of Le Coste di Monforte in Monforte d'Alba. Different in position, altitude, orientation, genetic heritage and soil composition, the vineyards that come together in Barolo LE VIGNE through the art of blending are given one common voice, which narrates of the whole Barolo territory.

**Every year a new discovery.** Harvested, vinified and aged separately, the final blend of each vintage combines the constituent parts to best express the particular character of each vineyard and enhance the uniqueness of each year.

In every vintage it is a wine that can age effortlessly. Typically, it gives its greatest expression after years of patience. We know that only with slow and silent evolution does Nebbiolo reveal its best character. Thus, our Barolo LE VIGNE is part of the "*sibi et paucis*" project.

- Barolo DOCG
- 100 % Nebbiolo
- Spontaneous fermentation from indigenous yeasts
- Maceration and fermentation in open steel tanks
- Malolactic fermentation and ageing in French oak barrels of 500 liters
- Aged in bottle for 18 months before release
- First vintage: 1990
- Vineyards in the villages of:  
Barolo: Vignane  
Castiglione Falletto: Villero from 2011  
Monforte: Le Coste di Monforte from 2019  
Novello: Merli  
Serralunga d'Alba: Baudana from 2010
- Alcohol: 14,5 %
- Recommended drinking time: 2030 – 2055

## Tasting notes

As with its brother, the Le Vigne shows a deeply perfumed nose, of dark fruits and floral elements, with mineral and spice elements. On the palate, the wine is deeply flavored, with red and black fruits, mineral and rose petals, with delicate wood and spice flavors.

The structure is impressive, with layers of sweet tannins giving shape and definition to the fruit, but it is never overbearing or heavy; the Le Vigne 2021 retains its lightness and elegance even with its power and structure. It will need a few years in bottle to develop and should begin to drink well at about 8-10 years of age.

## Evolution of the vintage 2021

The 2020-2021 winter was extremely snowy, with cumulative snowfalls in higher elevations of the Barolo zone reaching 3+ meters. The weather warmed in March and there were 2 weeks of unseasonably warm temperatures before the early April frost event. The frost lasted about 48 hours, depending on the site, and affected all of Europe. The vines had already begun budding and damages were luckily limited to lower elevations and places where air currents pushed the cold air up the hillsides. Fortunately, few of the Sandrone vineyards were affected.

Flowering was in the first week of June and coincided with the first period of real warmth. Thereafter, June and July were alternating warm-cool with well-timed rainstorms. The last significant summer rain was in mid-July, which also scattered hail over the Langhe in general.

August brought real heat to the Barolo region and combined with the lack of rain the plants began to suffer. Warm nighttime temperatures in August exacerbated the hydric stress and some sites suffered as much as in 2017. While the hydric stress was acute, the relatively short period (50 days) of dryness forced the plants slow berry growth, leading to an excellent juice/skins ratio. Overall, the late-season drought led to smaller berries and looser clusters, a positive outcome in the well-tended Sandrone vineyards.

In early September the night temperatures began to cool and the plants received a bit of refreshment from a few well-timed and gentle rainstorms in the middle of September.

The August heat contributed positively to the maturation and aromatic complexity of the grapes, and the wines tend toward generous, big and rich, with a bit less acidity than in the most classic years. 2021 Barolo will age effortlessly for several decades, while also providing great drinking pleasure in the medium term.

Harvest: October 7<sup>th</sup> – 19<sup>th</sup>

