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SANDRONE

BARBERA D'ALBA

Generous Vitality

From Monferrato to the Langa. Originally from the hills of the Monferrato, by the second part of the 19th century Barbera had arrived in the Roero and then the Langa. On these hills Barbera has found its best sites, often in competition with Nebbiolo, in which well-compacted marl and long sun exposure allows the plants to reach their greatest potential. By this symbiosis Barbera d'Alba came about, fruity and flavorful; another focus for the wineries of the Piedmont.

Vibrant & Generous. The Sandrone Barbera is produced from the fruit of seven vineyard sites, each of which - with its own soil and microclimate - contributes its unique and particular character to the whole. Each vintage we harvest by hand and vinify each site separately so as to best express all the individual characteristics in the finished wine. From this "assemblaggio" comes our Barbera which then spends 15 months in tonneaux. These casks of 500 liters are of a mix that is predominantly new, so as to better balance the finished wine. The use of these barrels brings harmony between the forward fruit and vibrant acidity characteristic of Barbera with a rounded tannin that gives balance and ageability.

- Barbera d'Alba DOC
- 100 % Barbera
- 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 9 months before release
- Vineyards in the villages of:
 - Barolo: Albarella
 - Monforte d'Alba: Cascina Pe Mol
 - Novello: Ravera and Rocche di S. Nicola
- Alcohol: 14 %
- Recommended drinking time: 2027 – 2037

Tasting notes

Cool weather and a prolonged vegetative period can greatly benefit Barbera if accurately tendered, achieving wines with a unique expressiveness that unite rigour and generosity.

2024 is the perfect example of that.

Its intrinsic generosity exalts its aromas of raspberry and dark plum, underpinned by delightful mineral notes.

In the nose, the wine shows its imposing structure and its typical aromas of plum. Red and black fruits then unite with soft, still noticeable vanilla and spice notes from the barrel. On the palate, flavours of ripe fruit complement the sweetness of the tannins.

Evolution of the year 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 refortified 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.

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.

The harvest took place from September 24th until 30th.

