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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: 2026 – 2030

Tasting notes

This dark violet Dolcetto seduces the nose with forward red and black fruits and a distinct vein of polished blueberry, framed by mineral notes and underbrush.

In the mouth, the fruits dominate, especially the blueberry, not so much for its sweetness as for its fresh acidity. The tannins are finely grained yet mature, lending the wine a delicate structure.

This is a less 'dense' version of Dolcetto, if compared to recent vintages, such as 2022 and 2023. Nonetheless, a noteworthy wine, whose vibrant freshness adds to its unique equilibrium.

Evolution of the vintage 2025

The winter, mild but rich in precipitation, guaranteed excellent water reserves for the entire growing season, which was characterized by two great heat waves with hot air coming from Africa. The first, coinciding with the flowering period, contributed to the extraordinarily high homogeneity in fruit ripening observed that year, while the second, running from the end of July to mid-August and bringing temperatures of nearly 40°C, created that light level of stress which not only improves fruit quality (higher sugar concentration), but also leads to a perfect state of health.

Early August was the most crucial time of the year, for the plants were going through a seemingly critical phase, which was albeit overcome thanks to the quantities of groundwater accumulated in the deeper layers of the soil. But the plants' thriving was due not merely to the light rainfalls in winter and spring; careful and punctual vineyard management also had its share in obtaining such remarkable results. In particular, the administration of organic matter to the plants, careful canopy management, and the decision to keep the grass in-between the vineyard-rows to lower the soil temperature and avoid water losses created optimal conditions for the vines.

September began with good weather conditions and given the already advanced state of ripeness, we started harvesting Dolcetto on the 4th of the month, continuing till the end of the following week.

The grapes are characterized by great health and a perfect internal balance. The exemplary sugar/acid ratio instantly made us think of a rich, fresh, fruity and harmonious wine – a result naturally aided by a lower number of grapes produced, due to decreased bud fertility as already seen in spring, as well as very high ripening homogeneity.

Harvest took place from September 4th until 9th.

