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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: 2023 – 2026

## Tasting notes

The 2022 Dolcetto encloses all the characteristics of its vintage, harnessing the strength of the vines.

In the glass, the wine appears ruby red and compact, with violet hues. Its bouquet reveals aromas of plum, blackberry and marasca cherry, framed by delicate spicy notes.

The mouthfeel is sweet and voluptuous. One notices the wine's great structure and ripe tannins which together create a feeling of volume and density.

The wine shows good acidity, which gives it a hint of freshness. Its finale caresses the palate with soft almond notes.

## Evolution of the vintage 2022

Resistance and resilience – these are the words that summarize 2022, resistance standing for the grapevine's capacity to survive and grow strong even in adverse conditions, and resilience for the plants' natural high stress tolerance over long periods of time.

The growing season of 2022 began with a rather dry autumn.

Only at the beginning of December did the first abundant snowfall arrive, which thanks to the low temperatures left the vineyard rows white for the next weeks to come.

The winter was mild and dry. Towards its end, though, temperatures briefly fell below the average of the last 20 years.

In spring, the budbreak occurred within the usual timeframe as compared to the years of the 1980s. In the first phases a lot of precipitation came down: 70-80 mm of rain in just a few days.

What followed was a warm and dry phase, with the heat rising day after day, but the plants were able to breathe thanks to the cool night-time temperatures. The phenological phases quickly followed one another and so the harvest was anticipated by about two weeks. The grapes, slightly smaller than usual, reached the cellar perfectly healthy and with a good balance of fruit and acidity.

The role of the viticulturist was limited this year but nonetheless fundamental: few but crucial measures had to be taken to prevent disease. Once more, our actions were guided by competence and experience, with the conscious choice not to intervene whenever the situation permits it.

Harvest: August 22<sup>nd</sup> to September 2<sup>nd</sup>.

