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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: 2026 – 2045

Tasting notes

The Barolo Le Vigne flatters the nose with intense scents of dark fruits, refined by floral elements. Delicate mineral and spice notes complete the picture.

In the mouth, intense flavours of red and black fruits coalesce with notes of minerals and rose petals, soft woods and spice. This is a wine of great structure, whose intense, complex tannins give it shape and definition, marking its uniqueness without subtracting from its elegant lightness. This wine will still need some years of refinement in the bottle before reaching its prime at about 8-10 years of age.

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.

The harvest took place from September 26th until October 6th.

