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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.

A perfect diagonal. We meticulously chose four vineyards to highlight the characteristics of the Barolo area. The vineyards of Baudana in Serralunga d'Alba, Villero in Castiglione Falletto, Vignane in Barolo and Merli in Novello draw a perfect diagonal through the area, each of which includes different terrains: light and sandy, more compact and deep, at various altitudes and exposures.

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
Novello: Merli
Serralunga d'Alba: Baudana
- Alcohol: 14 %
- Recommended drinking time: 2025 – 2040

Tasting notes

The warm-but-not hot vintage of 2018 gave us a Le Vigne Barolo of great delicacy and excellent structure. The nose is forceful but not explosive – it is balanced and open, expanding upwards in the glass with spicy notes framing black and red fruits.

On the palate, the wine is open and engaging, recalling vintages of similar climatic character such as 2012 and 2015.

The tannins are ripe, open and silky, the mouthfeel is filling without being heavy, the acidity is fresh and the finish is long with a distinct mineral note.

Evolution of the vintage 2018

After the sweltering 2017 season, 2018 began with good winter snow and spring rains that helped replenish the dry ground. The wet weather continued into April, complicating the final vineyard work somewhat and resulting in a slightly later bud break.

Flowering was under normal conditions. In our growing area, the beginning of the summer was characterized by occasional downpours that led to high humidity conditions. Much care had to be taken to achieve a healthy vineyard as *Peronospora* ran rampant when left unchecked by regular and judicious applications of the correct treatments.

Green harvesting became necessary for nearly all varieties in order to bring fruit production to the highest possible potential quality. Judicious vineyard work was required for maximum balance and equilibrium at harvest. Development of the fruit was gradual during the summer, with temperatures rising considerably from mid-July on, and a long period of constant fine weather helped the grapes to ripen without an early harvest.

The harvest period was normal in relation to the previous, precocious vintage and quantities in general were slightly higher than had been the norm for the previous vintages.

In conclusion, we can say that it was a medium-bodied vintage in the traditional mold, which demanded the utmost attention of growers in vineyard management; significantly more hand-work in the vines was required for maximum results. In the end, the outcome was better than had been expected at the beginning of the campaign.

Harvest took place from October 2nd until 22nd.

