



# SANDRONE

(Above) The historic Cannubi Cru Vineyards of Barolo, perhaps the most famous hill in Italy, where Sandrone works with several sites.



## Dolcetto d'Alba 2018

Dolcetto d'Alba, Italy

### ESTATE

Sandrone's wines are sometimes described as straddling the modern and traditional styles in the region: elegant, attractive and easy to appreciate right from their first years in bottle, but with no less power and structure than traditional Barolo.

### WINE

Sandrone's Dolcetto d'Alba is produced using Dolcetto grapes from 11 different vineyards, all within the Barolo DOCG. Sandrone's Dolcetto sees no time in wood and is a remarkably robust and complex example of the variety.

### VINEYARD

There are four grape production areas, two in Barolo and the others are divided equally between Novello and Monforte d'Alba; more specifically the vineyards in Barolo are called Rivassi and Crosia; in Monforte d'Alba, Castelletto; and Cascina Pe Mol and Ravera in Novello. These areas are particularly suited for the production of Dolcetto d'Alba as the soil and the microclimates create a perfect environment in which the grapes can grow.

### WINEMAKING

*Grape Varieties:* 100% Dolcetto

*Fermentation:* Each vineyard is vinified separately, and after destemming and light crushing, the must is covered with CO2 for a gentle warm maceration of approximately a day. Alcoholic fermentation begins about 24-36 hours later from native wild yeasts only. A gentle maceration takes place in upright open-top steel tanks for the first 5-9 days of alcoholic fermentation. After alcoholic fermentation, which takes 14 days, malolactic fermentation takes place.

*Aging:* Bottle aged for 3 months before release.

*Alcohol:* 13%

### VINTAGE

2018 began good precipitation that continued into April, complicating the final vineyard work somewhat, and resulting in a slightly later bud break. Temperatures rose considerably from mid-July on, and a long period of constant fine weather helped the grapes to ripen without the harvest needing to be brought forward. Harvest took place from September 12th until 29th, Dolcetto was the first red varietal to be picked, and it is showing an average sugar content.

*Robert Parker*  
WINE ADVOCATE

"The Luciano Sandrone 2018 Dolcetto d'Alba has fleshed out over the past 12 months. It offers a generous disposition with blackberry, plum and dried cherry. This vintage has produced tight and streamlined results overall, but the fruit wraps over the palate in rich, pleasurable layers. The blend of fruit used here comes from Monforte d'Alba (Pe Mol and Castelletto), Novello (Ravera and Rocche di San Nicola) and Barolo (Rivassi)." - MONICA LARNER, 7/2020

90

90

Vinous