

## **Le Coste di Monforte: a new vineyard becomes part of the Sandrone family's heritage.**

### **It completes LE VIGNE: the Barolo blend created by Luciano Sandrone**

**BAROLO | They met, got closer and liked each other. To then reunite and choose each other. That is the story of Luciano Sandrone and Le COSTE DI MONFORTE, a vineyard and its grapes he discovered more than twenty years ago. It is a story of friendship and of wine art, which led the Sandrone family to buy that small plot of land in 2021.**

“We met with Le Coste di Monforte and its wines for the first time in the year 2000, when the owner asked us to take care of the winemaking and the maturation. At the time, we had already noticed how special those grapes were. Today we are proud of the fact that Le Coste di Monforte is part of our heritage and that it will permit us to complete the project of LE VIGNE. It was like a passing of the baton in the sign of friendship, with the aim to take care of the vines, without ever exploiting them,” says Luciano Sandrone.

Le Coste di Monforte characterizes itself through its wise vines, which carry an excellent genetic heritage. The plot, which measures 1.92 hectares, also benefits from the perfect natural balance between exposition and altitude. In fact, the vines are oriented in a south-southeast direction and their altitude increases the quality of the grapes. Despite bordering on the limits of the Nebbiolo cultivation area, the vines of Sandrone's Le Coste di Monforte, the highest of the whole family heritage situated at 410 meters above sea level, are simultaneously protected from the cold and shielded from the summer heat. Thus, they are ready to face ever more unpredictable climate conditions.

With the vintage of 2019 onwards, Le Coste di Monforte in Monforte d'Alba joined with Vignane in Barolo, Baudana in Serralunga d'Alba, Villero in Castiglione Falletto and Cerviano-Merli in Novello. Together, they will form LE VIGNE, the Barolo blend by the Sandrone family, a wine, whose very name is indicative of Luciano's choice to celebrate each vineyard. Indeed, the blend is the expression of each plot, whose grapes are harvested, vinified, and matured separately.

Within LE VIGNE, Le Coste di Monforte will be able to contribute potency, force and freshness.

“The Barolo LE VIGNE speaks for the entire territory of Barolo, giving key importance to the vineyards. The five vineyards which have shaped it since the vintage of 2019 are unique, differing in orientation, position, genetic heritage and altitude, but each is special in shaping LE VIGNE”, Luciano continues.

**Area:** 1,92 hectares

**Orientation:** south-southeast

**Altimetry:** 410 meters above sea level

**GPS:** [click here](#)

SANDRONE**SANDRONE – EXPERIENCE, REASON AND HEART**

50 + harvests, 40 years of wine making; 3 varietals: Nebbiolo, Barbera and Dolcetto; 2 territories together as Langhe und Roero tell the story of our 6 red wines, which are expressions of our intuitions, careful observations, and continuous thinking.

We have always been driven by a single overriding and thriving ambition: to discover new nuances in each harvest. Expressing them in our wines is what we want and love doing! Each grape gathering has its own harmony, and each wine a story.

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