

BAROLO VITE TALIN 2014

Barolo, Italy

ABOUT SANDRONE

The late Luciano Sandrone was an iconic figure in Barolo, with an extraordinary story of determination. In the bottle, Sandrone's wines straddle the modern and traditional styles of the region: elegant, attractive and easy to appreciate right from their first years in bottle, but with no less power and structure over time than traditional Barolos.

THE WINE

Vite Talin is Sandrone's rarest Barolo, born from a single anomalous Nebbiolo vine Luciano discovered in 1987 in a vineyard leased from an elderly farmer known as "Talin." The vine's unusually small, dark clusters set it apart from everything around it, and after 25 years of experimentation and DNA confirmation in 2017, the 2013 vintage became the first official release. Fermented with indigenous yeasts and aged three years in French oak before another three in bottle, it debuts a full six years after harvest — rich, structured, and built for long cellaring.

TECHNICAL INFORMATION

VARIETY: 100% Nebbiolo

VINEYARD: Sourced from Le Coste, Drucà, and Rivassi in Barolo, the Vite Talin clone's naturally low vigor produces small, intensely colored clusters of exceptional concentration.

WINEMAKING: Destemmed, fermented with indigenous yeasts in large wooden casks, 20 to 35 days maceration. Malolactic fermentation and aging entirely in French oak.

VINTAGE: A wet, hail-affected growing season required careful management throughout. September brought improved weather and ideal temperature swings for a healthy harvest.

AGING: 2 years in French oak tonneaux (500L, 50%+ new), 1 year in large oval French oak casks, 3 years in bottle before release.

ALC. BY VOL.: 14%

PRESS

97
Vinous

96
Wine Advocate

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96

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PACKAGE SPECS

PACK: 1x750ml C

CLOSURE: Cork

PALLET: 0x0 (0)

CASE DM.: 4.75x4.61x12.6 in

CASE WEIGHT: 4.5 lb

BTL DEPTH: 0 in

BTL HEIGHT: 3 in

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SRP: $

UPC: NO UPC CODE

SCC: