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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:  
Serralunga d'Alba: Baudana  
Castiglione Falletto: Villero  
Barolo: Vignane  
Novello: Merli
- Alcohol: 14,5 %
- Recommended drinking time: 2022 - 2045

## Tasting notes

The seven weeks of mid-summer heat in 2015 resulted in a rich, nuanced and delicate LE VIGNE that shows the resulting complexity of the intermingling of sites of varied altitude and ripening curves. The nose of the LE VIGNE is currently restrained but shows excellent raspberry and red fruits with licorice, augmented by a delicate mineral component. In the mouth it is still quite structured but has a warm, inviting mid palate characterized by ripe red and black fruits and notes of black pepper, licorice and dried herbs. The tannins are surprisingly well-integrated, and the wine feels broad and vast in the mouth - there is much untapped potential that requires only a bit a patience. The finish is long and mineral, with cherry notes brightened by the balanced acidity.

## Evolution of the vintage 2015

The year 2015 was characterized by a period of extraordinary heat, followed by a milder period that allowed the perfect maturation of the grapes, giving the wines generosity, balance and harmony.

Seven weeks of extreme heat from the last week of June to August 14 were ended by a series of strong storms that rapidly brought cooler temperatures for the near-perfect maturation during the last 10 weeks of vegetative cycle.

The wines of this vintage show generosity and abundance in both taste and aroma.

We have learned much with regards to timing and its importance for the work in the vineyards over the last 20 years. Key practices, such as more careful defoliation, greater freedom of natural vegetative growth and especially the careful management of timing the vineyard practices have been optimized for best results. For example, crop-thinning too early often leads to fruit with notes of over-ripeness and excessive concentrations while doing it too late causes bitter and astringent phenolic results.

Many of the innovations that we have developed over the hottest years were put in practice during 2015 to get ripe, balanced fruit and the final result of our vineyard management is evident in the glass. In sum, the 2015 vintage is characterized by excellent maturation and well-developed, enveloping fruit, balanced with good freshness and ripe tannins in the Nebbiolo. 2015 is a beautiful example of generosity, balance and harmony.

Harvest took place from October 4<sup>th</sup> until 17<sup>th</sup>.