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A L E S T E

S A N D R O N E

BAROLO

Experience grows and is brought to fulfilment

From the heart of Barolo. From the heart of the village of Barolo the sinuous Cannubi hill stretches northwards, with vineyards on the east and west sides. From a south-east facing part of the hill, historically called Cannubi Boschis, this Barolo ALESTE is born, which brilliantly displays Nebbiolo's regal character. The site possesses a moderately compact marl soil with a microclimate that surprises every year for the transparency of its expression.

Fruit of Experience. In the hierarchy of Barolo, Cannubi Boschis is precious. We have proudly cultivated it and made its wines since 1985; with the certainty of its unique and extraordinary productive potential. Until 2012, the wine was called Barolo Cannubi Boschis; since 2013 it has been renamed Barolo ALESTE - Luciano dedicated this wine to his grand-children, Alessia and Stefano.

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 ALESTE is part of the "*sibi et paucis*" project.

- Barolo DOCG
- 100 % Nebbiolo
- Spontaneous fermentation from indigenous yeasts
- Maceration and alcoholic fermentation in open steel tanks
- Malolactic fermentation and ageing in French Oak tonneaux of 500 liters
- Aged in bottle for 18 months before release
- From the first vintage of 1985 Cannubi Boschis, from 2013 and beyond ALESTE
- Vineyard in the village of Barolo: Cannubi Boschis
- Alcohol: 14,5 %
- Recommended drinking time: 2022 - 2045

Tasting notes

The full sun exposure of our historical vineyard Cannubi Boschis gave us a 2015 Barolo ALESTE characterized by its richness and structure. The warm conditions of midsummer are immediately evident in the nose where black fruits - especially cherries, currants and raspberry - jump from the glass. The fruit is enhanced by mineral and floral notes, especially tea roses, with white truffle and licorice root adding particular aroma. The palate is one of balanced fruits and well-defined, muscular structure. The cool fall nights allowed the development of the excellent acidity and ripened the tannins slowly and fully. The finish shows the powerful, ripe tannins which frame and support the fruit. The wine gives great pleasure now but will improve with 4-6 years in bottle.

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.

7 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 6th until 17th.