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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: 2027 – 2046

Tasting notes

As for its brother the Le Vigne bottling, this 2020 Aleste Barolo is surprisingly generous at such a young age. The nose is all red fruits and flowers, with notes of earth and minerals.

It shows more intensity than the Le Vigne but shares the extreme elegance and early generosity. On the palate, the tannins are more pronounced, with copious fruit and fresh acidity. This bottling of the Aleste Barolo shows good concentration and intensity, but unlike its sibling Le Vigne will probably need a few more years to come together. The admirable intensity of this wine does not detract from the elegance and balance, but as we say in Italian, "ha una marcia in più" - it has another gear.

Evolution of the vintage 2020

2020 will be remembered as a year of long, alternating periods of heat and cool, giving rise to a wine that is characterized by both.

The year began with a mild, dry winter with few truly cold days. While January was mostly sunny some snow and rain finally arrived in mid-February. The end of February saw a rise in temperatures indicative of a precocious spring.

Early March brought continued good weather, unseasonably warm and dry, and we rushed to finish the winter work. By mid-March, the weather had cooled considerably, and the rate of vegetative growth slowed significantly.

In April, weather patterns were established that continued nearly the whole growing season: 4-5 days of brilliantly sunny days, followed by 1-2 days of rain. This gave plenty of water to the plants but complicated the treatments schedule. The extra humidity brought on serious infections of Peronospora in the region. Luca's long experience allowed us to keep ahead of the disease and we saw no significant damage in 2020. Flowering in late May was under favourable conditions and brought a good crop set.

Some real heat arrived at the end of July but was mitigated by the continuing sun-rain pattern and the deep groundwater reserves that had built up. Warm weather continued until mid-September, when a series of thunderstorms cooled off the region. The next few weeks were exemplary, with bright, sunny days and crisp, cool nights. The fruit ripened evenly and constantly, and the harvest took place in ideal conditions.

The Harvest took place on October 9th.

