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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: 2026 – 2045

Tasting notes

The 2019 Aleste Barolo shows the character of the favored site on the Cannubi hill – in a cooler year like 2019, it exhibits more generosity and expansiveness than would normally be expected.

The warm, low-lying Cannubi site gave this young wine heft and flesh, while still retaining the austerity and ageability that result in cooler years.

The nose is still closed but shows rose and violet notes, with good dark fruits and spice notes.

On the palate, the wine is still in a bit of a rough stage, but a few years of patience will reward the collector with a wine of uncommon grace and power, the hallmarks of the Cannubi hill. Dark berries, licorice and spices come out on the palate, with tarry roses and mineral notes.

The 2019 vintage gave us “modern classics” and the 2019 Aleste wears this badge proudly.

Evolution of the vintage 2019

A wet late winter and early spring replenished the water tables. Budbreak was late March in the normal timeframe. Heat arrived after the flowering in late June for 10 days, which helped with the berry set.

The rest of the vegetative cycle was cooler than normal except for another 10 days of moderate heat just before the veraison. Intermittent rains throughout the summer refreshed the plants and ground cover vegetation.

A water bomb on 5 September brought hail to some parts of the Barolo and Barbaresco areas, luckily, none of the Sandrone vineyards were affected, though the hail passed about 500 meters from the Baudana vineyard sites.

From 6 September on conditions were perfect thru the rest of the harvest period, with warm, dry days and cool, refreshing nights.

The grape variety Nebbiolo, which by its nature is very resistant and able to thrive even in extreme weather, has benefitted from the climatic conditions of the season. The result is a perfect balance of fruit and acidity.

Harvest took place on October 12th.

