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SANDRONE

BARBERA D'ALBA

Generous Vitality

From Monferrato to Langa. Though originally a native of the Monferrato hills, in the second half of the nineteenth century Barbera vines were planted in Roero and then in Langa. On these hills it thrived, often in competition with Nebbiolo, in the most suitable spaces where marl and compact soils prevail and where Barbera flourishes in the sunniest parcels. From this special symbiosis, the wine Barbera d'Alba is born, fruity and tangy, another star of the vineyard and of the cellar.

Vibrant & Generous. In this production area there are different vineyard parcels in which we cultivate Barbera in the hills of Barolo; each expresses its own character, dictated by the peculiarities of terrain and climate. Each vintage we pick its grapes by hand and vinify each parcel separately to preserve the character of site into the wines. From the assemblage of these wines comes our Barbera d'Alba which we mature for 15 months in wooden barrels, a good part of which are new and that best balance the natural fruity and fresh texture of the wine with soft tannins.

- Barbera d'Alba DOC
- 100 % Barbera
- Spontaneous fermentation from indigenous yeasts
- Maceration and fermentation in open steel tanks
- Malolactic fermentation and ageing in French oak barrels of 500 liters
- 9 months of bottle ageing
- Vineyards in the villages of:
Monforte d'Alba: Cascina Pe Mol
Novello: Ravera and Rocche di San Nicola
- Alcohol content: 14 %
- Recommended drinking time: 2018 – 2028

Tasting notes

Barbera d'Alba 2015 is a wine of great expressiveness, the result of an impeccable vintage, with climactic conditions that approached perfection. It is a wine of significant natural structure and enveloping warmth.

The color is ruby red, with purple highlights, dense and compact.

The perfume is rich and complex: the first notes recall mature red fruits, plum and blueberry. Then spicy aromas offering cocoa and vanilla appear, followed by ethereal scents and finally hints of toasted wood.

The dry and intense flavor is persistent and finishes with fruit and jam notes. The acidity renders the wine even more drinkable.

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 results of our vineyard management are evident in the glass. In sum, the 2015 vintage is characterized by excellent maturation and well-developed and enveloping fruit. 2015 is a beautiful example of generosity, balance and harmony.