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SANDRONE

DOLCETTO D'ALBA

Pleasant simplicity

Langa-style. Between the Dolcetto vine and the Langa hills there is a pact that has lasted for centuries. Not only because the grape was born on these hills on the right bank of the Tanaro river, but above all for the strong bond that has endured between this grape variety and its eponymous wine and the people who live in these areas. If it is common to look at the hills and track in their crests and slopes the well-defined rows of Dolcetto during the four seasons of the year, it is just as common to look at the wineglasses set on the tables in the houses of the region and find in them the colors and fragrant aromas of the youthful Dolcetto d'Alba.

Immediate fragrance. Our eleven Dolcetto parcels are situated on the highest hills of Barolo: they have “white soils” of a high limestone content, with steep slopes and altitudes often exceeding 350 – 400 meters above sea level. Year after year we work these vineyards with quiet passion and harvest their perfectly ripened grapes in the middle of September. After separate vinifications of each parcel, we select the best lots to create an “assemblaggio” wine: assembled according to the Langa tradition. This bottle embodies quality and holds a young and fragrant wine that is equally enjoyable on the daily table as at a party.

- Dolcetto d'Alba DOC
- Dolcetto 100 %
- Spontaneous fermentation from indigenous yeasts
- Maceration and fermentation in open steel tanks
- Aged in bottle for 3 months before release
- Vineyards in the villages of:
 - Barolo: Rivassi
 - Monforte d'Alba: Cascina Pe Mol and Castelletto
 - Novello: Ravera and Rocche di San Nicola
- Alcohol: 13 %
- Recommended drinking time: 2024 – 2027

Tasting notes

The Dolcetto 2023 is of a ruby red colour with violet hues. The nose offers a bright bouquet of plum, cherry and blackberry, completed by subtle spice notes in the finale.

This wine distinguishes itself through its elegance and refinement, with soft, rounded tannins that do not want to dominate. In the mouth, it is sweet and enveloping, sustained by its remarkable volume. Its well-balanced acidity lends it an idea of freshness and its finish reveals delicate notes of almond.

Evolution of the vintage 2023

2023 was a cold and relatively dry year, defined by good weather overall. Relevant precipitation was scarce, and it only snowed twice. That is the picture of the winter of 2022/23, which was followed by a spring that seemed to be able to rebalance the season. The rains in the last weeks of May were calm, fine and homogeneous, so much so as to guarantee the grapevine a development close to that of more typical years.

The summer, from the beginning of June onwards, was characterized by two alternating phases: periods of great heat followed by cool spells and storms. A signature trait of the year were its high temperatures, which exceeded average values. While July seemed to have brought back stable parameters, with August came further extremes and anomalies.

Our work in the year 2023 can be summarized in three words: experience, patience and continuity. Experience is what we gained from our long collaboration with Luciano; patience is an essential virtue for any good viticulturist, and continuity is what was given to us by all the people who have worked alongside our family for many years.

Harvest took place from September 12th until 21st.

