

2 0 1 3

LE VIGNE

SANDRONE

BAROLO

## As it once was

**Ancient art.** Le Vigne Barolo interprets the ancient handed-down wisdom and tradition of Langhe and Barolo of assembling the Nebbiolo grapes from various vineyards. We interpret this historic practice by working only with indigenous yeasts and by keeping the grapes of each vineyard separated during the fermentation and wood ageing, rather than combining them during fermentation.

**A perfect diagonal.** We meticulously selected four vineyards so as to bring out all the characteristics of the Barolo area. The vineyards of Baudana in Serralunga d'Alba, Villero in Castiglione Falletto, Vignane in Barolo and Merli in Novello form a perfect diagonal across the area which encompasses different terrains: light and sandy, more compact and deep, and all at different altitudes and exposures.

**Every year is a new discovery.** Harvested, vinified and aged separately, only the best lots are mixed together during the assemblage so as to express the uniqueness of the vineyards and enhance the particularities of each vintage.

- Barolo DOCG
- 100 % Nebbiolo
- Spontaneous fermentation from indigenous yeasts
- Maceration and fermentation in open steel tanks
- Malolactic fermentation and ageing in French oak barrels of 500 liters
- 18 months bottle ageing
- First vintage: 1990
- Vineyards in the villages of:  
Serralunga d'Alba: Baudana  
Castiglione Falletto: Villero  
Barolo: Vignane  
Novello: Merli
- Alcohol content: 14,5 %
- Recommended drinking time: 2023 – 2048

## Tasting notes

The 2013 vintage shows itself through the extensive range of floral scents that majestically rise from the wine glass: the rose, the lavender, the violet and the peony. There are also balsamic notes with spice leaves, wood and tea.

Le Vigne Barolo is more relaxed and articulate compared to its brother ALESTE. It is a joy on the palate, filling and satisfying. It has good structure, balanced and persistent tannins. For this wine, time is simply an ally. At the moment, it is still closed in on itself, constrained by its youth and requiring much patience. And it is indeed with patience and many twirls of the glass that the palate, like a fan, opens to reveal the intensity of dark fruit, tobacco, eucalyptus and mint.

At the moment it is definitely more direct and generous in comparison to the evolution of ALESTE, and will require another 6-8 years of patience. The finish is long and lingering, with ripe and round tannins typical of this vintage. It is its regal complexity that makes this wine so difficult to resist.

## Evolution of the vintage 2013

Overall, it was a season characterized by a dual personality: after an initial cool and rainy phase, we had a second warmer and drier period that allowed the fruit to recover strongly and achieve highly satisfying results.

Even though the bud break took place during a period characterized by low temperatures and frequent rainfalls which made us fear a serious quality loss, by June the atmospheric conditions had markedly improved, and flowering happened under favorable conditions, resulting in a good fruit set.

The true turning point came in July with a period of stable weather. Warm and bright days into October helped the phenolic development. This allowed us to recover most of the disadvantages of the late spring. The cool nights of the last period of maturation helped develop the best characteristics of Nebbiolo, thus obtaining grapes of excellent quality.

In the end, we can say that the vineyard management was demanding, but by making the right choices according to the climate and soil conditions, and by optimal timing of the vineyard operations, we were certainly able to make a difference. Where crop and leaf thinning were performed at the right time and with the right methodology, grapes were obtained that made well-structured and long-lived wines and which made 2013 a particularly good year.