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LE VIGNE

SANDRONE

BAROLO

As it once was

Ancient art. Barolo Le Vigne represents our interpretation of the tradition of the Langhe and Barolo: that of the ancient and skillful art of blending Nebbiolo from several vineyards. We have taken up this historical custom working only with indigenous yeasts and keeping the grapes separate until the final assembly and blending, instead of mixing them during the fermentation phase.

A perfect diagonal. We meticulously chose four vineyards to highlight 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 draw a perfect diagonal through the area, each of which includes different terrains: light and sandy, more compact and deep, at various altitudes and exposures.

Every year a new discovery. Harvested, vinified and aged separately, the final blend of each vintage combines the constituent parts to best express the particular character of each vineyard and enhance the uniqueness of each year.

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 Le Vigne is part of the "*sibi et paucis*" project.

- Barolo DOCG
- 100%Nebbiolo
- Spontaneous fermentation from indigenous yeasts
- Maceration and fermentation in open steel tanks
- Malolactioc fermentation and ageing in French oak barrels of 500 liters
- Aged in bottle for 18 months before release
- First vintage: 1990
- Vineyards in the villages of:
Serralunga d'Alba: Baudana
Castiglione Falletto: Villero
Barolo: Vignane
Novello: Merli
- Alcohol: 14%
- Recommended drinking time: 2022 - 2045

Tasting notes

The Sandrone Barolo Le Vigne 2014 surprises with its intense garnet color, alive and beautiful. As it ages, it will slowly fade in intensity and gain subtle orange-brick hues. The scent, broad and persistent, first shows fruit notes of wild strawberry and raspberry, then floral notes including wild flowers and dried roses. The spice aromas of cinnamon and star anise emerge at the finish. With time we expect secondary and tertiary aromas and flavors to evolve, such as elegant vanilla notes and then dried mushrooms, leather, goudron and, perhaps, truffles. The flavor is rich and intense, with youthful expressiveness in the tannin and acidity. Time will bring greater harmony, resulting in a more complex and balanced wine. It is a young, solid and promising Barolo, borne of an ancient process which combines knowledge of the territory with the ability of the various characters of each vineyard site to meld into a harmonious whole.

Evolution of the vintage 2014

The 2014 vintage, despite being one of the most complex to manage in recent years, gave way to very pleasant surprises as a result of favorable end of season conditions, which gave us high quality in the vinified grapes.

The spring, following a mild winter, came rather gently but prematurely. The amount of rainfall in the summer was above average, with real “water bombs” on a few occasions, although these were quite contained yet intense. Particularly significant were the rains of the 23rd and the 29th of July, which however had profoundly different outcomes: in some areas 63 mm of rain were recorded in a single day, while just 15 km away only 13 mm. The month of September was undoubtedly positive from a climatic point of view, with a good diurnal temperature shifts, significantly contributing to grape quality and phenolic maturation. Nebbiolo is the varietal that responded best to the beautiful climatic conditions at the end of the maturation period. Where the operations of thinning and cleaning of the bunches were carried out correctly during the complete vegetative cycle, excellent results were achieved.

Harvesting operations began in October from 10 and lasted until October 18.