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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.

The symphony of a territory. The Barolo LE VIGNE encapsulates the characteristics of each single one of its vineyards – unique in their diversity. The first sites to be united, thanks to the art of blending, were Vignane in Barolo and Merli in Novello. To join the bond in 2010 was Baudana in Serralunga d’Alba, and one year later Villero in Castiglione Falletto. In 2019 the LE VIGNE project was completed by the addition of Le Coste di Monforte in Monforte d’Alba. Different in position, altitude, orientation, genetic heritage and soil composition, the vineyards that come together in Barolo LE VIGNE through the art of blending are given one common voice, which narrates of the whole Barolo territory.

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
- Malolactic 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:
 - Barolo: Vignane
 - Castiglione Falletto: Villero from 2011
 - Monforte: Le Coste di Monforte from 2019
 - Novello: Merli
 - Serralunga d’Alba: Baudana from 2010
- Alcohol: 14,5 %
- Recommended drinking time: 2027 – 2046

Tasting notes

From the outstanding 2020 growing season comes a wine of delicacy and power - the 2020 Le Vigne Barolo has a lifted nose of black fruits, roses and violets, with accents of cola nut and graphite.

On the palate, the flavors of black and red fruits predominate, with lovely ripe tannins and a generous, high-toned finish. Tasting this wine begs the question: is it already “ready?” The balance and drinkability of the wine are surprising for this bottling at such an early point in its development, but careful tasting reveals the profound depth of the tannins and structure. The tannin is so ripe and smooth that it seems to disappear into the wine. But it is there and should support the wine through a few decades of cellaring.

Evolution of the vintage 2020

2020 will be remembered as a year of long, alternating periods of heat and cool, giving rise to a wine that is characterized by both.

The year began with a mild, dry winter with few truly cold days. While January was mostly sunny some snow and rain finally arrived in mid-February. The end of February saw a rise in temperatures indicative of a precocious spring.

Early March brought continued good weather, unseasonably warm and dry, and we rushed to finish the winter work. By mid-March, the weather had cooled considerably, and the rate of vegetative growth slowed significantly.

In April, weather patterns were established that continued nearly the whole growing season: 4-5 days of brilliantly sunny days, followed by 1-2 days of rain. This gave plenty of water to the plants but complicated the treatments schedule. The extra humidity brought on serious infections of *Peronospora* in the region. Luca's long experience allowed us to keep ahead of the disease and we saw no significant damage in 2020. Flowering in late May was under favourable conditions and brought a good crop set.

Some real heat arrived at the end of July but was mitigated by the continuing sun-rain pattern and the deep groundwater reserves that had built up. Warm weather continued until mid-September, when a series of thunderstorms cooled off the region. The next few weeks were exemplary, with bright, sunny days and crisp, cool nights. The fruit ripened evenly and constantly, and the harvest (8 – 13 October) took place in ideal conditions.

