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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: 2026 – 2045

## Tasting notes

A vintage like 2019 comes along only a few times in the career of a winemaker and the 3-generation Sandrone team took full advantage of the potential of this extraordinary year.

The Barolo Le Vigne 2019 lets its exceptional power shine through, waiting for its best moment to come. It will require patience!

The nose is compact and full of dark fruits, spice, licorice and violet notes, closed and tightly wound but bursting with potential. The flavors are still one-dimensional at this early stage, but patience will yield a wine of great complexity and structure for long ageing. The finish is very dry with ripe tannins that seem to linger for minutes.

## Evolution of the vintage 2019

A wet late winter and early spring replenished the water tables. Budbreak was late March in the normal timeframe. Heat arrived after the flowering in late June for 10 days, which helped with the berry set.

The rest of the vegetative cycle was cooler than normal except for another 10 days of moderate heat just before the veraison.

Intermittent rains throughout the summer refreshed the plants and ground cover vegetation. A water bomb on 5 September brought hail to some parts of the Barolo and Barbaresco areas, luckily, none of the Sandrone vineyards were affected, though the hail passed about 500 meters from the Baudana vineyard sites.

From 6 September on conditions were perfect thru the rest of the harvest period, with warm, dry days and cool, refreshing nights.

The grape variety Nebbiolo, which by its nature is very resistant and able to thrive even in extreme weather, has benefitted from the climatic conditions of the season. The result is a perfect balance of fruit and acidity.

Harvest took place from October 8<sup>th</sup> until 18<sup>th</sup>.

