

LUCIANO SANDRONE

Barolo, Barolo, Piemonte, Italy



ABOUT THE PRODUCER

Luciano Sandrone is one of the defining names of contemporary Barolo, a producer whose wines have helped shape the reputation of the Barolo district around the world. At the age of 13, Luciano decided to pursue a different path from his father, choosing wine over the family carpentry business and beginning his career at what was then the leading winery in the region. The experience would lay the foundation for his own path. In 1977, he purchased his first vineyard in Barolo—Cannubi Boschis, one of the appellation's most historic hills—and produced his first Barolo the following year, with the early vintages made in the family garage. Working alongside his wife, Mariuccia, Luciano built the estate from the ground up. Today, his legacy continues through his daughter Barbara, his brother Luca, and the next generation: Barbara's children, Alessia and Stefano.

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IN THE VINEYARD

ORGANIC BIODYNAMIC PRACTICES

Responsible farming

TOTAL AREA UNDER VINE

27 hectares

LOCATION OF VINEYARDS

Barolo, Monforte, Castiglione Falletto, Novello, Vezza d'Alba

SOIL DETAILS

Combination of Diano d'Alba sandstone, San'Agata Fossil Marls, Lequio Formation and Asti sands

GRAPES

Dolcetto, Barbera, Nebbiolo



IN THE CELLAR

WINEMAKER

Luca Sandrone

FERMENTATION PRACTICES

Spontaneous fermentation from indigenous yeasts

YEAST UTILIZED

Indigenous yeast

FERMENTATION & AGING VESSELS

The wines are aged in a combination of stainless steel, 500 L oak casks, smaller 225 L barrels, and large 2,000 L oak casks, with new oak ranging from 0% to 50% depending on the wine.



ADDITIONAL NOTES

WINEMAKING STYLE

Luciano Sandrone was always deeply connected to the Langhe rather than to the debate between traditionalists and modernists. His philosophy was driven by the pursuit of the most authentic expression of Nebbiolo, rooted in the unique terroirs of the Barolo area. He gained experience with some of Barolo's historic producers before founding his own winery. His approach was centered on precision, balance, and respect for the vineyard, with the goal of translating the identity of the Langhe into every bottle.

WINES PRODUCED

Dolcetto d'Alba, Barbera d'Alba, Nebbiolo d'Alba "Valmaggione," Barolo "Le Vigne," Barolo "Aleste," Barolo "Vite Talin,"

TOTAL PRODUCTION

Depending on the vintage, about 130,000 bottles.

