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SANDRONE

DOLCETTO D'ALBA

Pleasant simplicity

Langa-style. Between the Dolcetto vine and the Langa hills there is a pact that has lasted for centuries. Not only because the grape was born on these hills on the right bank of the Tanaro river, but above all for the strong bond that has endured between this grape variety and its eponymous wine and the people who live in these areas. If it is common to look at the hills and track in their crests and slopes the well-defined rows of Dolcetto during the four seasons of the year, it is just as common to look at the wineglasses set on the tables in the houses of the region and find in them the colors and fragrant aromas of the youthful Dolcetto d'Alba.

Immediate fragrance. Our eleven Dolcetto parcels are situated on the highest hills of Barolo: they have "white soils" of a high limestone content, with steep slopes and altitudes often exceeding 350 – 400 meters above sea level. Year after year we work these vineyards with quiet passion and harvest their perfectly ripened grapes in the middle of September. After separate vinifications of each parcel, we select the best lots to create an "assemblaggio" wine: assembled according to the Langa tradition. This bottle embodies quality and holds a young and fragrant wine that is equally enjoyable on the daily table as at a party.

- Dolcetto d'Alba DOC
- Dolcetto 100 %
- Spontaneous fermentation from indigenous yeasts
- Maceration and fermentation in open steel tanks
- Aged in bottle for 3 months before release
- Vineyards in the villages of:
 - Barolo: Rivassi
 - Monforte d'Alba: Cascina Pe Mol and Castelletto
 - Novello: Ravera and Rocche di San Nicola
- Alcohol: 12,5 %
- Recommended drinking time: 2026 – 2030

Tasting notes

This dark violet Dolcetto seduces the nose with forward red and black fruits and a distinct vein of polished blueberry, framed by mineral notes and underbrush.

In the mouth, the fruits dominate, especially the blueberry, not so much for its sweetness as for its fresh acidity. The tannins are finely grained yet mature, lending the wine a delicate structure.

This is a less 'dense' version of Dolcetto, if compared to recent vintages, such as 2022 and 2023. Nonetheless, a noteworthy wine, whose vibrant freshness adds to its unique equilibrium.

Evolution of the vintage 2025

The winter, mild but rich in precipitation, guaranteed excellent water reserves for the entire growing season, which was characterized by two great heat waves with hot air coming from Africa. The first, coinciding with the flowering period, contributed to the extraordinarily high homogeneity in fruit ripening observed that year, while the second, running from the end of July to mid-August and bringing temperatures of nearly 40°C, created that light level of stress which not only improves fruit quality (higher sugar concentration), but also leads to a perfect state of health.

Early August was the most crucial time of the year, for the plants were going through a seemingly critical phase, which was albeit overcome thanks to the quantities of groundwater accumulated in the deeper layers of the soil. But the plants' thriving was due not merely to the light rainfalls in winter and spring; careful and punctual vineyard management also had its share in obtaining such remarkable results. In particular, the administration of organic matter to the plants, careful canopy management, and the decision to keep the grass in-between the vineyard-rows to lower the soil temperature and avoid water losses created optimal conditions for the vines.

September began with good weather conditions and given the already advanced state of ripeness, we started harvesting Dolcetto on the 4th of the month, continuing till the end of the following week.

The grapes are characterized by great health and a perfect internal balance. The exemplary sugar/acid ratio instantly made us think of a rich, fresh, fruity and harmonious wine – a result naturally aided by a lower number of grapes produced, due to decreased bud fertility as already seen in spring, as well as very high ripening homogeneity.

Harvest took place from September 4th until 9th.



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SANDRONE

BARBERA D'ALBA

Generous Vitality

From Monferrato to the Langa. Originally from the hills of the Monferrato, by the second part of the 19th century Barbera had arrived in the Roero and then the Langa. On these hills Barbera has found its best sites, often in competition with Nebbiolo, in which well-compacted marl and long sun exposure allows the plants to reach their greatest potential. By this symbiosis Barbera d'Alba came about, fruity and flavorful; another focus for the wineries of the Piedmont.

Vibrant & Generous. The Sandrone Barbera is produced from the fruit of seven vineyard sites, each of which - with its own soil and microclimate - contributes its unique and particular character to the whole. Each vintage we harvest by hand and vinify each site separately so as to best express all the individual characteristics in the finished wine. From this "assemblaggio" comes our Barbera which then spends 15 months in tonneaux. These casks of 500 liters are of a mix that is predominantly new, so as to better balance the finished wine. The use of these barrels brings harmony between the forward fruit and vibrant acidity characteristic of Barbera with a rounded tannin that gives balance and ageability.

- Barbera d'Alba DOC
- 100 % Barbera
- 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 9 months before release
- Vineyards in the villages of:
Barolo: Albarella
Monforte d'Alba: Cascina Pe Mol
Novello: Ravera and Rocche di S. Nicola
- Alcohol: 14 %
- Recommended drinking time: 2027 – 2037

Tasting notes

Cool weather and a prolonged vegetative period can greatly benefit Barbera if accurately tendered, achieving wines with a unique expressiveness that unite rigour and generosity.

2024 is the perfect example of that.

Its intrinsic generosity exalts its aromas of raspberry and dark plum, underpinned by delightful mineral notes.

In the nose, the wine shows its imposing structure and its typical aromas of plum. Red and black fruits then unite with soft, still noticeable vanilla and spice notes from the barrel. On the palate, flavours of ripe fruit complement the sweetness of the tannins.

Evolution of the year 2024

2024 was a vintage in which the quality, timing and precision of the work done between March and August was the best guarantee for success in October.

The vintage began dry, but late March finally saw the first significant precipitation that refortified the groundwater reserves.

The flowering in May was under variable conditions, and a large crop set successfully. It was absolutely necessary to perform a careful cluster thinning after the flowering to insure a balanced crop that could reach full maturity.

Intermittent rains continued into June and at this point, the grapes were a week or two behind the normal development. July finally brought clear, warm weather, allowing rapid growth and maturation.

This well-timed period of above-average temperatures continued to the end of August. September brought rain and cool conditions again, causing concern whether the big crop could ripen fully. October saw intermittent rains and sun during the critical picking period, complicating the harvest considerably.

In the Sandrone vineyards, careful manual labor practices ensure that each plant is worked for maximum potential quality, no matter the conditions.

Precise green harvesting helped carry the fruit to full maturity without overloading the capacity of the plant. In short, all the work done in our vineyards is for the maximisation of quality in the glass.

Our hand labor helps us take advantage of the positives of the vintage - rain (finally), a long vegetative cycle, and good mid-season warmth, resulting in elegant, transparent wines.

The harvest took place from September 24th until 30th.



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VALMAGGIORE

SANDRONE

NEBBIOLO D'ALBA

An Heroic Interpretation of Nebbiolo

The amphitheater. In the Roero zone, in the town of Vezza d'Alba, on the left bank of the river Tanaro, the concave Valmaggiore hill is one of the best historic examples of origin and quality. Already in the nineteenth century, the Nebbiolo grapes grown in this vineyard were so highly regarded that they dictated the price for the entire territory. In the 1990s, the first sight of Valmaggiore was like a bolt of lightning for Luciano and Luca: they fell in love at first sight. This was not only for the history and the long viticultural tradition, but also for the particular uniqueness of those sandy soils combined with the microclimate.

All “hand-made”. Our Valmaggiore is an amphitheater facing the south, with full exposure to the sun. Here, nature is rich and vigorous. The ground is soft and sandy, the slopes extremely steep. Already in the planting of the vineyard, the respect for nature and traditions were strategic. This respect is present every day: we cultivate by hand, row by row, from bud break to when we harvest the ripest grapes; we make our vineyard a laboratory for healthy and well-cultivated fruit.

The Nebbiolo in Roero. In Roero, a significant historic agricultural richness has been preserved, and not only in viticulture. Here, Nebbiolo is distinguished for its finesse and elegance and we, like those in the past who were also proud and certain, wish that our Valmaggiore wine expresses all the grace and refinement of Nebbiolo.

In any case, this wine evolves beautifully with time. We know that only with years of slow and silent evolution does Nebbiolo reveal its best character. Thus, our Valmaggiore Nebbiolo d'Alba is part of the „*sibi et paucis*“ project.

- Nebbiolo d'Alba DOC
- Nebbiolo 100 %
- Spontaneous fermentation from indigenous yeasts
- Maceration and fermentation in open steel tanks
- Malolactic fermentation and ageing
in French Oak tonneaux of 500 liters
- Aged in bottle for 9 months before release
- First vintage: 1994
- Vineyard in the village of Vezza d'Alba: Valmaggiore
- Alcohol: 14 %
- Recommended drinking time: 2027 – 2039

Tasting notes

In the glass, the Nebbiolo Valmaggiore 2024 exudes rich aromas of red fruits, enhanced by perfumes of bergamot flower and tea leaves.

Valmaggiore is known for its elegance, and 2024 is no exception. Besides some extraordinary delicacy and grace, it possesses a mighty structure and great longevity. Thanks to the sandy soil of the Valmaggiore vineyard, excess water from the abundant pre-harvest rainfalls could be drained away, guaranteeing an improved balance inside the grapes.

In the mouth, aromas of red cherries pair up with fresh acidity and sweet, structured tannins. The finale is persistent, with a smooth sensation that caresses the palate.

A few years of patience before drinking will be amply rewarded.

Evolution of the vintage 2024

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Precise green harvesting helped carry the fruit to full maturity without overloading the capacity of the plant. In short, all the work done in our vineyards is for the maximisation of quality in the glass.

Our hand labor helps us take advantage of the positives of the vintage - rain (finally), a long vegetative cycle, and good mid-season warmth, resulting in elegant, transparent wines.

The harvest took place on September 1st and 5th.



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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

The Barolo Le Vigne flatters the nose with intense scents of dark fruits, refined by floral elements. Delicate mineral and spice notes complete the picture.

In the mouth, intense flavours of red and black fruits coalesce with notes of minerals and rose petals, soft woods and spice. This is a wine of great structure, whose intense, complex tannins give it shape and definition, marking its uniqueness without subtracting from its elegant lightness. This wine will still need some years of refinement in the bottle before reaching its prime at about 8-10 years of age.

Evolution of the vintage 2022

Resistance and resilience – these are the words that summarize 2022, resistance standing for the grapevine's capacity to survive and grow strong even in adverse conditions, and resilience for the plants' natural high stress tolerance over long periods of time.

The growing season of 2022 began with a rather dry autumn.

Only at the beginning of December did the first abundant snowfall arrive, which thanks to the low temperatures left the vineyard rows white for the next weeks to come.

The winter was mild and dry. Towards its end, though, temperatures briefly fell below the average of the last 20 years.

In spring, the budbreak occurred within the usual timeframe as compared to the years of the 1980s. In the first phases a lot of precipitation came down: 70-80 mm of rain in just a few days.

What followed was a warm and dry phase, with the heat rising day after day, but the plants were able to breathe thanks to the cool night-time temperatures. The phenological phases quickly followed one another and so the harvest was anticipated by about two weeks. The grapes, slightly smaller than usual, reached the cellar perfectly healthy and with a good balance of fruit and acidity.

The role of the viticulturist was limited this year but nonetheless fundamental: few but crucial measures had to be taken to prevent disease. Once more, our actions were guided by competence and experience, with the conscious choice not to intervene whenever the situation permits it.

The harvest took place from September 26th until October 6th.



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A L E S T E

SANDRONE

BAROLO

Experience grows and is brought to fulfilment

From the heart of Barolo. From the heart of the village of Barolo the sinuous Cannubi hill stretches northwards, with vineyards on the east and west sides. From a south-east facing part of the hill, historically called Cannubi Boschis, this Barolo ALESTE is born, which brilliantly displays Nebbiolo's regal character. The site possesses a moderately compact marl soil with a microclimate that surprises every year for the transparency of its expression.

Fruit of Experience. In the hierarchy of Barolo, Cannubi Boschis is precious. We have proudly cultivated it and made its wines since 1985; with the certainty of its unique and extraordinary productive potential. Until 2012, the wine was called Barolo Cannubi Boschis; since 2013 it has been renamed Barolo ALESTE - Luciano dedicated this wine to his grand-children, Alessia and Stefano.

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 ALESTE is part of the "*sibi et paucis*" project.

- Barolo DOCG
- 100 % Nebbiolo
- Spontaneous fermentation from indigenous yeasts
- Maceration and alcoholic fermentation in open steel tanks
- Malolactic fermentation and ageing
in French Oak tonneaux of 500 liters
- Aged in bottle for 18 months before release
- From the first vintage of 1985 Cannubi Boschis,
from 2013 and beyond ALESTE
- Vineyard in the village of Barolo: Cannubi Boschis
- Alcohol: 14,5 %
- Recommended drinking time: 2026 – 2045

Tasting notes

The first thing one notes about Barolo Aleste 2022 is its intense bouquet, which pairs aromas of cherry and raspberry with wood and mineral notes, underpinned by a whiff of fresh spices and sottobosco.

There is something mysterious about this wine: first it hides – then it gradually reveals itself in the glass. In the mouth it is surprisingly robust and structured, but not heavy at all: it seems to ‘dance’ on the tongue. The red fruits take centre stage, followed by spicy and woody notes.

The mighty tannins are in need of a couple of years to balance out the wine, though the sweet elegance of the vintage is already perceptible. The finish unites a good share of tannins with notes of red fruits and graphite.

Evolution of the vintage 2022

Resistance and resilience – these are the words that summarize 2022, resistance standing for the grapevine’s capacity to survive and grow strong even in adverse conditions, and resilience for the plants’ natural high stress tolerance over long periods of time.

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Only at the beginning of December did the first abundant snowfall arrive, which thanks to the low temperatures left the vineyard rows white for the next weeks to come.

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The Harvest took place on September 26th and October 6th.



La vite | poche foglie ma molto frastagliate, ruvide e spesse. La pianta meno vigorosa e, nel complesso, più contenuta, sia nell'aspetto, sia come produzione.

L'uva | di dimensioni ridotte, i grappoli, assai pruinosi, più piccoli così come gli acini. Il colore è molto intenso.

The vine | this variety has sparse vegetation, with leaves that are rough, thick and deeply indented. The plant is less vigorous and more contained, both in appearance and in terms of production.

The grapes | the bunches, like the individual grape, are smaller than average and display the typical Nebbiolo powdery-white bloom at maturity. Their color is very intense.

SANDRONE

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La Tenacia. È questa la parola che sette anni dopo il rilascio della prima bottiglia sul mercato, identifica Vite Talin, una delle espressioni del Nebbiolo secondo la famiglia Sandrone. Una pianta che si esprime e offre la migliore versione di sé anche in condizioni estreme, dando risalto all'uva: resiliente per natura e capace di risplendere più intensamente del terroir. Il frutto, che si distingue per le sue dimensioni contenute, sia acini sia grappoli ridotti se comparati con un Nebbiolo tradizionale e assai pruinosi, presenta un colore molto intenso. Ad accompagnarlo una vegetazione misurata, le cui foglie si caratterizzano per essere sempre discontinue, irregolari, frastagliate, ruvide e spesse.

La stagione vegetativa. Il 2020 sarà ricordato come un anno di lunghi e alternati periodi di caldo e freddo che hanno prodotto un vino caratterizzato da entrambe le fasi. L'anno è iniziato con un inverno mite, relativamente secco e con pochi giorni davvero freddi. Si è registrato un gennaio soleggiato, neve e pioggia a metà febbraio e tempo insolitamente caldo e secco nella prima metà di marzo. Nella seconda metà il clima si è raffreddato nuovamente rallentando il ritmo della crescita vegetativa e permettendoci di recuperare un po' del tempo perso nei lavori. Ad aprile e durante la stagione della crescita si sono alternati 4-5 giorni di sole a 1-2 di pioggia. Questo ha creato una buona riserva idrica, fondamentale per affrontare l'estate. In maggio la fioritura si è svolta con buone condizioni, creando i presupposti per la produzione di ottimi frutti. Alla fine di luglio è seguito un periodo caldo, tuttavia, mitigato dall'alternanza di sole e qualche pioggia e dalla quantità d'acqua accumulata in primavera. Il mese di settembre ci ha regalato bel tempo nella prima metà, ma una serie di temporali che hanno raffreddato il terreno nella seconda. Le successive settimane, esemplari, con giornate calde molto soleggiate e notti fresche e frizzanti, condizioni ottimali per far maturare i frutti uniformemente e consistentemente.

Vite Talin 2020: resistente ed elegante. Scuro, profondo e stratificato: Il Barolo Vite Talin 2020 ha tutte le caratteristiche tipiche del clone della pianta virosata, che Luciano scoprì circa 40 anni fa in un vigneto e che diventò uno dei suoi progetti di vita. I minuscoli acini di Vite Talin, altamente pigmentati, danno origine ad un vino possente, di colore particolarmente scuro, che viene assoggettato ad uno specifico metodo di vinificazione per ammorbidire i suoi tannini e per meglio equilibrare la sua struttura. Al naso, emergono intensi aromi di frutta nera succosa, impreziositi da accenni di sottobosco. L'anno in più trascorso in grandi botti di legno regala al vino una sottile nota di rovere, che contribuisce in maniera notevole alla sua struttura. Il finale, nel quale si apprezza tannini dolci e note minerali, è intenso e persistente. Il vino necessita ancora di tempo e pazienza prima di raggiungere il suo picco anche se si sente il particolare equilibrio tipico del 2020. Infatti, nei prossimi 10-15 anni migliorerà progressivamente, arrivando infine a conquistare il culmine della sua eccellenza.

Data di vendemmia: 12 Ottobre
Vigneti nel comune di Barolo: Le Coste, Drucà e Rivassi
Gradazione alcolica: 15%
Miglior beva: 2030 – 2055

Resilience. That is the word that best defines Vite Talin, one of Sandrone's interpretations of Nebbiolo, seven years after the first bottle was released on the market. Vite Talin is a plant which always shows itself at its best: even under adverse conditions, its grapes shine brighter than their territory. As compared to the traditional Nebbiolo vine plant, both the clusters and the single grapes are reduced in size. They are also very pruinose and intensely coloured. The green part of the plant is similarly contained, with discontinuous, indented, rough and thick leaves.

The growing season. 2020 will be recalled as a year of long alternating periods of warm and cold weather, both of which have shaped the properties of the wine. The year began with a mild and rather dry winter with few really cold days. Whilst January was mostly sunny, mid-February saw the advent of some snow and rainfall. By mid-March, the weather had turned unusually warm and dry for the region.

The second half of March brought another spell of cold weather which caused plant growth to slow down, allowing us to get back on schedule with the work in the vineyards. In April, and throughout the rest of the growing season, 4-5 days of sun were usually followed by 1-2 days of rain. This ensured optimal water reserves, indispensable for combating the summer heat. In May, flowering occurred under perfect conditions, guaranteeing excellent fruit development in the following months. At the end of July, a spell of hot weather was mitigated by an alteration of sunny and rainy days, as well as by the water reserves accumulated in spring. September brought fair weather initially but proceeded with a series of storms that cooled down the territory. The weeks to follow were exemplary, with very sunny, warm days and cool and crisp nights: perfect conditions for a gradual and even ripening process.

Vite Talin 2020 – elegance and resilience.

Dark, deep and layered, the 2020 Vite Talin perfectly exhibits the particularities of this clone of a virused vine that Luciano discovered in a vineyard 40-some years ago and made into one of his life's projects. The Talin clone's tiny berries and deeply colored fruit result in a wine of power and deep color, balanced by a different winemaking approach that helps soften this clone's forbidding tannins and structure. The Vite Talin clone's tiny berries and deeply colored fruit result in a wine of power and deep color, balanced by a different winemaking approach that helps soften this clone's forbidding tannins and structure. On the nose, the wine shows meaty deep black fruit, with sottobosco notes. The extra year of aging in large barrels

gives subtle notes of oak that gives form to the structure. The finish is long and ripe, with sweet tannins and mineral notes. A bit of time and patience will be required to allow the wine to reach its top quality, even though one can already taste the remarkable harmony conferred to it by its vintage. In the next 10-15 years, the wine will gradually improve before finally reaching the peak of its excellence.

Harvest: October 12th

Vineyards in the commune of Barolo: Le Coste, Drucà and Rivassi

Alcohol content: 15%

Recommended drinking time: 2030 – 2055



*Vite
Talin*