



Sandrone Le Vigne

DOCG BAROLO

2013



ESTATE

Luciano Sandrone is one of the iconic producers in Barolo, and his is both a well known and extraordinary story. He started to learn viticulture at the age of 14 or 15, and after years of work as a cellarman he depleted his life savings and purchased his first vineyard on the Cannubi hill in 1977, though he could only manage his land on the weekends while he continued to work. He made his first few vintages in his garage, until the winery he built in 1998 was ready. Luciano has devoted every fiber of his being towards cultivating the finest Nebbiolo from his sites in Barolo and the Roero, and transmitting these expressions through his wines.

WINE

Le Vigne is a wine created from four different vineyards, each of which brings its own contribution. The first vineyard, Vignane, is situated in the historical part of the Barolo appellation and shares many characteristics with Cannubi but does not possess the latter's aromatic complexity. The Merli vineyard is located in Novello, with the Sandrone section in a south-southwest facing bowl that captures the afternoon light perfectly. The wines made from here are earthy and robust

but with good aromatic complexity. The third vineyard, Baudanain Serralunga d'Alba, and gives the wine additional depth and richness. As of 2011, Le Vigne also includes fruit from Villero, a newly acquired vineyard in Castiglione Falletto.

VINTAGE

The 2013 vintage shows itself through the extensive range of floral scents that majestically rise from the wine glass: rose, lavender, violet and peony. There are also balsamic notes with spice leaves, wood and tea.

VINIFICATION

Each vineyard is vinified separately, and after destemming and light crushing, the must is covered with CO2 for a gentle warm maceration of approximately a day. Alcoholic fermentation begins about 24-36 hours later from native yeasts. A gentle maceration takes place in upright open-top steel tanks for the first 7-18 days of alcoholic fermentation. Immediately after alcoholic fermentation, which takes 28 days, malolactic fermentation takes place in 500 liter French oak casks. The wine is aged in these casks (25% new) for 24 months.

“Sandrone’s 2013 Barolo Le Vigne is a real stunner. Powerful, ample and deep, the 2013 exudes class from start to finish. The addition of Serralunga fruit in the blend has added depth and structure in all of the wine’s dimensions. Dark red cherry, plum, mint, rose petal, tar and licorice build into the huge, voluptuous finish. Readers who can find the 2013 should not hesitate, as it is outrageously beautiful and also one of the clear wines of the vintage. Vineyard sites are Baudana, Villero, Vignane and Merli.”

– 98 Points Vinous Media

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