



Dolcetto d'Alba 2017

Dolcetto d'Alba

ESTATE

Sandrone's wines are sometimes described as straddling the modern and traditional styles in the region: elegant, attractive and easy to appreciate right from their first years in bottle, but with no less power and structure than traditional Barolos.

WINE

Sandrone's Dolcetto d'Alba is produced using Dolcetto grapes from 11 different vineyards, all within the Barolo DOCG. Sandrone's Dolcetto sees no time in wood and is a remarkably robust and complex example of the variety.

VINEYARD

There are four grape production areas, two in Barolo and the others are divided equally between Novello and Monforte d'Alba; more specifically the vineyards in Barolo are called Rivassi and Crosia; in Monforte d'Alba, Castelletto; and Cascina Pe Mol and Ravera in Novello. These areas are particularly suited for the production of Dolcetto d'Alba as the soil and the mesoclimates create a perfect environment in which the grapes can grow.

Grape Variety: 100% Dolcetto

WINEMAKING

Fermentation: 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 wild yeasts only. A gentle maceration takes place in upright open-top steel tanks for the first 5-9 days of alcoholic fermentation. After alcoholic fermentation, which takes 14 days, malolactic fermentation takes place.

Aging: The wine is aged in bottle for 3 months before release.

VINTAGE

"Warm and dry" describes the 2017 vintage. Alleviating the heat were the excellent diurnal temperature shifts that brought cool air during the night, which provided a little relief to the vines even in the hottest days of July and August. The mild winter led to early bud break. But, in an atypical return of cold in mid-April, the vegetative cycle was slowed by very cold temperatures, which even brought frost to the valley floors. During the periods of pre-flowering and flowering, the cold clearly determined the formation of the grape bunches, leading to looser bunches with better internal air circulation. The high pressure zone that formed over Europe for the entire summer led to early maturation.



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JAMES SUCKLING

"Nice blueberry and black olive character on the nose and palate. Medium body, fruity finish."