



# SANDRONE

(Above) The historic Cannubi Cru Vineyards of Barolo, perhaps the most famous hill in Italy, where Sandrone works with several sites.



## Barbera d'Alba 2019

Barbera d'Alba, Italy

### 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 Barolo.

### WINE

The Sandrone Barbera d'Alba comes from three vineyards: Merli and Rocche di San Nicola in Novello, and Cascina Pe Mol in Monforte d'Alba. It is widely considered one of the most intense and complex Barberas produced.

### VINEYARD

The wines made from the Merli vineyard are earthy and robust, but with good aromatic complexity. Rocche di San Nicola is an extremely steep vineyard at the very end of the Novello promontory. It receives incredible sun and heat and is almost constantly breezy; it is thus perfectly situated for Barbera, which thrives in these conditions.

### WINEMAKING

*Grape Varieties:* 100% Barbera

*Fermentation:* Each vineyard is vinified separately. After destemming and light crushing, the must is covered with CO<sub>2</sub> 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 8-10 days of alcoholic fermentation. Immediately after alcoholic fermentation, which takes around 20 days, malolactic fermentation takes place in 500 liter French oak casks.

*Aging:* French oak casks (25% new) for 12 months, followed by 9 months of bottle aging.

*Alcohol:* 13.5%

### VINTAGE

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. From the 6 September on conditions were perfect through the rest of the harvest period, with warm, dry days and cool, refreshing nights. The vineyards that provide fruit for Valmaggiore and the Barbera shook off the excess rain, dried out in a few days, and continued their march toward optimum ripeness.

### TASTING NOTE

The cool 2019 growing cycle gave us a Barbera of good acidity, rich black fruit and mineral elements. The wine shows the beautiful pulpy purple color so typical of Barbera. On the nose black and red fruits are framed by hints of new wood (but very muted at 25% new). 2019 does not have the volume and lift of a year like 2015, 2011 or 2007, but instead displays the classic side of Barbera to great advantage. It is very lively on the palate and jumps on the tongue with brightness. The 2019 Barbera should be an excellent match with rich foods like roast pork or a lasagne with béchamel. It is a precise, focused Barbera of great purity.