



# SANDRONE

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



## Le Vigne Barolo Sibi et Paucis 2013 Barolo DOCG, 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 Barolos.

### WINE

Each year, the winery chooses to put aside a small part of their production of the wines based in Nebbiolo. The winery holds these in their library under optimal conditions for resting, refining and the slow march toward maturity. The seal on the labels identifies these specific bottles and their path which began under the ground in their cellars.

### VINEYARD

The first vineyard, Vignane, is situated in the historical part of the Barolo appellation and shares many characteristics with Cannubi. The Merli vineyard is located in Novello, which produces wines that are earthy and robust but with good aromatic complexity. The third vineyard, Baudana in Serralunga d'Alba, gives the wine additional depth and richness. As of 2011, Le Vigne also includes fruit from Villero, a newly acquired vineyard in Castiglione Falletto.

### WINEMAKING

*Grape Varieties:* 100% Nebbiolo

*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 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 about 28 days, malolactic fermentation takes place in 500-liter French oak casks. French oak casks (25% new)

*Aging:* French oak casks (25% new) for 24 months, followed by 18 months of bottle aging.

*Alcohol:* 14.5%

### VINTAGE

Overall, it was a season characterized by a dual personality: after an initial cool and rainy phase, a second warmer and drier period allowed the fruit to recover strongly and achieve highly satisfying results. Even though the bud break took place during a period characterized by low temperatures and frequent rainfalls, by June the atmospheric conditions had markedly improved, and flowering happened under favorable conditions, resulting in a good fruit set. The true turning point came in July with a period of stable weather. Warm and bright days into October helped the phenolic development. The cool nights of the last period of maturation helped develop the best characteristics of Nebbiolo, thus obtaining grapes of excellent quality. In the end, the vineyard management was demanding, but have certainly made a difference and make the year 2013 a particularly good year. Harvest took place from October 3rd until 24th.

98

## vinous

*"The 2013 Barolo Le Vigne Sibi et Paucis, the Sandrone library release of the 2013, is an infant. That's the good news. Even better, it is developing at a snails' pace. Bright red-toned fruit, chalk, mint, white flowers and white pepper lend brightness. [...] Those who are fortunate to own it should be thrilled. Magnificent. - A.G. 11/22*

97 Wine Enthusiast

97 James Suckling

96+ Wine Advocate

95 Wine Spectator

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