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.

A perfect diagonal. We meticulously chose four vineyards to highlight the characteristics of the Barolo area. The vineyards of Baudana in Serralunga d'Alba, Villero in Castiglione Falletto, Vignane in Barolo and Merli in Novello draw a perfect diagonal through the area, each of which includes different terrains: light and sandy, more compact and deep, at various altitudes and exposures.

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:
  Serralunga d'Alba: Baudana
  Castiglione Falletto: Villero
  Barolo: Vignane
  Novello: Merli
- Alcohol: 14,5 %
- Recommended drinking time: 2028 – 2048

Tasting notes

The multi-vineyard blend of Le Vigne gives a complex, expressive wine in a difficult vintage like 2017 – the balance afforded by multiple sites allows a more balanced result in the bottle. Mint, balsamic and macerated cherries emerge from the glass. The wine is lean and muscular, long and straight – focused, tight, precise. On the palate, pepper, spices, mint, hints of coffee and cola are wrapped around a core of lovely raspberry and red cherry fruit. Though it is still a bit rough at the edges, a few years of bottle ageing will smooth out the angles. This is a muscular Le Vigne, but also very balanced by the freshness of the acids. The finish is smooth and lasting, with fruit and graphite.

Evolution of the vintage 2017

"Warm" and "dry" are the words that best describe the 2017 vintage. Alleviating the heat were the excellent diurnal temperature shifts that brought cool air during the night, which provided relief to the vines even in the hottest days of summer.

The mild winter led to early bud break, but an atypical return of cold in mid-April slowed down the vegetative cycle. During the periods of pre-flowering and flowering, the cold determined the formation of looser grape bunches with better internal air circulation. May brought warm, dry weather that remained until the end of August and led to early maturation.

The hot summer, with good diurnal temperature shifts, defined the ripening of the grapes. In particular, the veraison occurred very early.

In September, temperatures dropped, and growing patterns were nearer seasonal averages, with great differences between day and night temperatures. This benefited the polyphenolic profile of the red wine grapes with a medium-long vegetative cycle, such as Nebbiolo and Barbera, for which the data differed to those of other "hot" vintages. Indeed, the values observed this year are better in terms of both quantity and extractability, an essential factor in wines for ageing.

The 2017 vintage will be remembered as one of the earliest of recent years.

it has given us wines showing great promise considering the fears of the beginning of summer, confirming how well-suited the hills of the Langhe are for winegrowing.

Harvest took place from 21/09 to 12/10.