



# SANDRONE

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



## Barolo ALESTE Sibi et Paucis 2013 Piedmont, 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 vineyard is one the great cru sites in Barolo, synonymous with richness and complexity. Sandrone's ALESTE Barolo is grown on the soil of Cannubi Boschis from which it displays the characteristics of wines from this village: profound aromatic complexity and comparatively softer tannins in relation to vines grown in Monforte or Serralunga. The "Boschis" subzone of the Cannubi has a particularly good exposure to the south and southeast in a small bowl or "conca" that helps hold the warmth in the early morning. Its soils are sea deposits of calcareous clay, not very deep, with good drainage.

### 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 9-10 days of alcoholic fermentation. Immediately after alcoholic fermentation, which takes about 28-30 days malolactic fermentation takes place in 500-liter French oak casks.

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

*Alcohol:* 14.5%

### VINTAGE

In a cool and classic vintage such as 2013, one would expect a wine of power, austerity and verticality, and while the 2013 Aleste delivers these, there is also a generosity and balance to the wine that is very surprising in the context of the vintage. The nose, while open and generous and full of red cherry and strawberry fruit and flowers, also shows balsamic notes that indicate its growing maturity and complexity. On the palate, the wine shows great lift and expansiveness, with cinnamon, Darmsin plum and black cherry, all framed by the excellent acidity from this cool, classic vintage. The finish has long, developed tannins that linger. The mouthfeel is one of lift and expansiveness, deep and long.

97

*Robert Parker*  
WINE ADVOCATE

"Now under a different name, the wine obviously shows the same delicate floral nuances that you get with this wine (fruit from Cannubi is always harvested first). This is a complete and exciting wine with delicate notes of wild berry and smoke backed by licorice and blue flower." -M.L 11/17

97 Vinous

97 Wine Enthusiast

96 James Suckling

94 Wine Spectator