



SANDRONE

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



Barolo ALESTE 2019 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

A combination of the names of Luciano Sandrone's grandchildren ALEssia and STEfano, ALESTE is the new name for Luciano's first wine, the Barolo Cannubi Boschis, which garnered early acclaim with the international trade and press. This single-vineyard wine is typically dense and concentrated, but shows incredible harmony and balance.

VINEYARD

The vineyard is one of 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

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. Intermittent rains throughout the summer refreshed the plants and ground cover vegetation. A water bomb on the 5 September brought hail to some parts of the Barolo and Barbaresco areas, luckily, none of the Sandrone vineyards were affected, though the hail passed about 500 meters from the Baudana vineyard sites. From the 6 September on conditions were perfect thru the rest of the harvest period, with warm, dry days and cool, refreshing nights.

Robert Parker
WINE ADVOCATE

"The 2019 Barolo Aleste shows important richness and structure. This is the proverbial Barolo with a capital B. It reveals thick layers of dark fruit, cherry and spice. It shows sweet tannins and impactful texture." - M.L. 9/23

97

97 Vinous

95 James Suckling