

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



Barolo ALESTE 2018

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 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%

VINTAGE

After the sweltering 2017 season, 2018 began with good winter snow and spring rains that helped replenish the dry ground. Flowering was under normal conditions. Green harvesting became necessary in order to bring fruit production to the highest possible potential quality. Development of the fruit was gradual during the summer, and a long period of constant fine weather helped the grapes to ripen without an early harvest. The harvest period was normal and quantities in general were slightly higher than had been the norm for the previous vintages.



Made with fruit from Cannubi Boschis, the Luciano Sandrone 2018 Barolo Aleste is plump and ripe, but this wine also shows a more delicate character that is its ace card. The aromas are filigreed and fine with dark fruit, spice and licorice. The effect is integrated, and the wine shows a lovely, softer personality to balance out this mildly concentrated expression." - M.L., 6/22

94 James Suckling

94 Wine Spectator

93 Wine Enthusiast