



SANDRONE

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



Valmaggione 2021 Nebbiolo d'Alba DOC, 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

Valmaggione is the product of Luciano's incredible passion for the Nebbiolo grape variety and its different expressions. Just 15 miles away from Barolo, in the Roero region, Nebbiolo produces a lighter structure and ripe, smooth tannins that are not unlike those of Pinot Noir. This is not a "baby Barolo" or a second wine at all – it is a distinct interpretation of Nebbiolo from a completely distinct geographic zone.

VINEYARD

The grapes used to make this wine are cultivated in one of the historical cru vineyards in the Roero district – Valmaggione – situated in the municipality of Vezza d'Alba. The Valmaggione hill itself is incredibly steep: a 100% grade (45 degrees) in places. The soil is comprised almost entirely of sand from shallow sea and beach deposits – fossils are common.

WINEMAKING

Grape Varieties: 100% Nebbiolo

Fermentation: Each block is vinified separately. 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 7-9 days of alcoholic fermentation. Immediately after alcoholic fermentation, which takes around 25 days, malolactic fermentation takes place in 500 liter French oak casks.

Aging: French oak casks (25% new) for 24 months, followed by 9 months of bottle aging.

Alcohol: 13.5%

VINTAGE

The 2020-2021 winter was extremely snowy, with cumulative snowfalls in higher elevations of the Barolo zone reaching 3+ meters over 4 snowfalls. The weather warmed in March and there were 2 weeks of unseasonably warm temperatures before the early April frost event. The frost lasted about 48 hours, depending on the site, and affected all of Europe. The vines had already begun budding and damages were luckily limited to lower elevations and places where air currents pushed the cold air up the hillsides. Fortunately, none of the Sandrone vineyards were affected.