



*sibi et paucis* was born of an intuition, which grew into an idea that found its resolution by following the slow rhythms of nature, in both the vineyards and the cellar, for that which improves with age.

*sibi et paucis* is not a different wine, but a desire to retain a few bottles that are placed in the optimal conditions of our special “Wine Library” where they slumber, slowly improving and refining as time passes. Our seal on these special bottles denotes our complete belief in this process.

We did this for the enjoyment of a few friends and for ourselves. *sibi et paucis* – wines’s harmony achieved through passion and patience.

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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. Their different terrains at various altitudes and exposures contribute to the great complexity of our Barolo Le Vigne.

**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.

- Barolo DOCG
- 100 % Nebbiolo
- Spontaneous fermentation from indigenous yeast
- Maceration and fermentation in open steel tanks
- Malolactic fermentation and ageing in French oak tonneaux of 500 liters
- The 2011 Le Vigne sibi et paucis was aged a further 6 years after the original release date of September 2015 in the perfect conditions of Luciano's personal winery cellar.
- First vintage: 1990
- Vineyards in the villages of:  
Barolo: Vignane  
Serralunga d'Alba: Baudana  
Novello: Merli
- Alcohol: 14,5 %
- Recommended drinking time: 2020 – 2045

## Tasting notes

The deep color of this wine indicates a very hot, ripe year; the aromatic profile confirms the impression, with ripe black and red raspberries, red cherries, rose petals, licorice and a warm, spicy element. The general impression of the nose is one of lift – its aromas jump from the glass. On the palate, the wine is direct and linear, slightly less multidimensional than its brothers from cooler vintages. In the mouth, the impression is one of pure pleasure: this is a wine that seduces the palate with forward, ripe fruit, fresh acidity and excellent structure. In the context of the vintage, it exceeds all expectations. The finish has a smooth mineral aspect that balances the fully resolved tannins and warm, mouthfilling sensations that linger on.

## Evolution of the vintage 2011

2011 was a particular and unique vintage. Spring was hot and the bud break was approximately 20 days ahead of normal. The season that followed had the same rhythm, anticipating the flowering and berry set.

May and June continued hot and the plants remained well ahead of the historical norms for development. Cooler weather in July, accompanied by several rain showers helped mitigate the torrid growth and refresh the thirsty plants. However, a hot second half of August was followed by an equally hot beginning of September; it was called “the warmest September in 150 years.”

The result was exceptionally ripe fruit; if the vineyard work had been too aggressive in reducing yields the results would have been fruit bombs lacking in structure and freshness. Luciano and Luca were able to anticipate the needs of the vines, never cutting away too much and generally leaving more fruit to help slow the rapid accumulation of sugars.

By mid-September, lower night-time temperatures mitigated the warmth and allowed the wine to gain an excellent ripe tannin and good color, as well as truly interesting aromatic profile. Harvest (08/10-24/10) was easy but most important was the work done in the vines.