



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 2012 Le Vigne *sibi et paucis* was aged a further 6 years after the original release date of September 2016 in the perfect conditions of Luciano's personal winery cellar.
- First vintage: 1990
- Vineyards in the villages of:
Barolo: Vignane
Castiglione Falletto: Villero
Novello: Merli
Serralunga d'Alba: Baudana
- Alcohol: 14 %
- Recommended drinking time: 2022 – 2038

Tasting notes

The expansive nose of red fruits, violets and pomegranate is followed by an expressive, delicate and balanced palate, with lovely ripe tannins and a surprisingly good freshness, given the heat of August 2012. The Barolo Le Vigne 2012 shows grace, volume and lift, with the steely acidity an unexpected and welcome trait from such a warm finish to the growing season. Drinking well now but will also continue to evolve positively in the bottle for another 3-5 years. Long, sweetly tannic finish with graphite, licorice and spice notes.

Evolution of the vintage 2012

The bud break was early, after a cold and snowy winter. The cool conditions continued thru the end of July, and August brought heat and dryness that pushed the ripeness and fruit character of the resulting wines.

A cold winter with decent snow and precipitation replenished the groundwater reserves. The rain continued into May but the temperatures rose considerably, leading to rapid vegetative development, which corrected to some degree the uneven bud break.

Some rain in early June affected the flowering that began at the same time, but this had the effect of reducing the berry set, leading to looser clusters, which is a distinct advantage for preventing diseases.

From mid-June onwards, the temperatures were generally cool with clear skies, leading to a slow, even growth of the fruit. Until August, the vintage conditions would be considered "classic." Temperatures began to rise and were highest in August, reaching 38°C under very dry conditions.

The combination of heat and groundwater reserves allowed the fruit to ripen fully and completely as the early autumn proceeded. Harvest was conducted under beautiful conditions of warm, clear days and cool nights into the middle of October.

Harvest took place from October 2nd until 13th.

