



sibi et paucis was born out 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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VALMAGGIORE

SANDRONE

NEBBIOLO D’ALBA

An heroic interpretation of Nebbiolo

An amphitheater in the Roero district. Already in the nineteenth century, the Nebbiolo grapes grown in the Valmaggione vineyard were so highly regarded that they dictated the price for the entire territory. In the 1990s Luciano, Luca and Barbara fell in love at first sight with Valmaggione. This was not only for the history and the long viticultural tradition, but also for the uniqueness of those sandy soils combined with the microclimate.

Nature is rich and vigorous in Roero, the ground is soft and sandy, the slopes extremely steep and the shape is perfect: our Valmaggione is a natural amphitheater facing the south, with full exposure to the sun. Already in the planting of the vineyard, the respect for nature and traditions were strategic. This respect is present every day: we cultivate by hand, row by row, and we harvest only the ripest grapes.

The Nebbiolo in Roero is distinguished for its finesse and elegance and we, like those in the past who were also proud and convinced, wish that our Valmaggione wine expresses all the grace and refinement of Nebbiolo.

- Nebbiolo d'Alba DOC
- 100 % Nebbiolo
- Spontaneous fermentation from indigenous yeasts
- Maceration and fermentation in open steel tanks
- Malolactic fermentation and ageing in French oak tonneaux of 500 liters
- The 2018 Valmaggiore *sibi et paucis* was aged a further 4 years after the original release date of September 2020 in the perfect conditions of Luciano's personal winery cellar.
- First vintage: 1994
- Vineyard in the village of Vezza d'Alba: Valmaggiore
- Alcohol: 13,5 %
- Recommended drinking time: 2024 – 2032

Tasting notes

From an underappreciated vintage, the Valmaggiore 2018 emerges from the glass bringing red fruits, bergamot flowers, tea leaves and delicate mineral notes. Valmaggiore is always a wine of elegant character and the 2018 continued this trend - it is a Nebbiolo of uncommon grace and delicacy framed by a good structure and persistence. On the palate, the flavours of red cherries are intertwined with fresh acidity and sweetly structured tannins. The finish is long and persistent, with a refined, velvety character that fills the mouth without a hint of heaviness.

Evolution of the vintage 2018

After the previous year's sultry growing season, 2018 began with strong snowfall in winter and abundant rain in spring which relieved the arid soil. The wet weather lasted until the end of April, complicating the work in the vineyard and provoking a slight delay in the opening of the buds.

Flowering occurred under normal conditions. In our cultivation area the beginning of summer was characterized by occasional downpours which led to high levels of humidity. To keep the grapevine healthy, we had to be careful to regularly apply the correct treatments.

The grapes ripened gradually throughout the summer, with temperatures rising in July and a period of warm weather following which finalized the ripening.

Compared to the precocious previous years, the harvest was carried out within the expected timeframe and the yields were slightly higher.

In summary we can say that 2018 was a classic year, which demanded our maximum attention in managing the vineyard: to obtain the best possible results, more manual work than usual was needed. Finally, the quality of the grapes exceeded our expectations - and aging in the bottle will further increase the value to this vintage.

The harvest took place from October 3rd until 10th.

