



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’ 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 2012 Valmaggiore "sibi et paucis" was aged a further 4 years after the original release date of September 2014 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: 2018 – 2030

Tasting notes

The innate refinement and intensity of the Nebbiolo d'Alba character make this Valmaggiore 2012 so precious. The color is a beautiful garnet red, with soft orange reflections.

The aromas are wide and varied, with clearly predominant floral and fruity scents: dried rose, dried hay and blueberry, and blackcurrant jam. These are followed by spicy and other more evolved aromatics such as licorice and white truffle.

In the mouth the wine is warm, full and balanced with correct tannin. The acidity is present and balanced, all together anticipating a pleasing elegance as it matures.

The hints of licorice and truffle return clearly in the aftertaste. There is no need to wait any longer: the Nebbiolo d'Alba Valmaggiore 2012 is ready to drink now.

Evolution of the vintage 2012

Spring started cool and wet, and 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 with better internal airflow, which is a distinct advantage for preventing diseases. This also led to less green harvesting as the fruit load has already been reduced by the smaller berry set. From end of June onwards, the weather cleared, and the temperatures were warm without being overly hot, leading to a slow, even development of the fruit. Temperatures were highest at the end of August, reaching almost 38°C under dry conditions. The plants were protected from the effects of hydric stress by the abundant groundwater reserves from the winter and spring precipitation. Even our plants in the sandy and well-drained soils of Roero were able to bring their fruit to perfect maturity.

Harvest was conducted from the 1st to the 15th of October.