



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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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 2015 Valmaggiore "sibi et paucis" was aged a further 4 years after the original release date of September 2017 in the perfect conditions of Luciano's personal winery cellar.
- First vintage: 1994
- Vineyard in the village of Vezza d'Alba: Valmaggiore
- Alcohol: 14 %
- Recommended drinking time: 2020 – 2030

Tasting notes

The Valmaggiore Nebbiolo d'Alba 2015 is a noble wine that shows great natural elegance, heightened by its complex perfume. On the nose, the floral aspects are now dominant, showing violets, rose and iris, compensated by deep strawberries and cherries with a note of licorice. On the palate, the sweetness of the tannins and strawberry fruit jump out; these are persistent in the mouth, and characteristic of Valmaggiore Nebbiolo. The wine has lost of touch of its initial raciness over the last 4 years in bottle, but still possesses excellent freshness. It has gained considerably in weight, balance and complexity, and the finish is very long with excellent sweet tannins.

Evolution of the vintage 2015

The year 2015 was characterized by a period of extraordinary heat, followed by a milder period that allowed the perfect maturation of the grapes, giving the wines generosity, balance and harmony.

7 weeks of extreme heat from the last week of June to August 14 were ended by a series of strong storms that rapidly brought cooler temperatures for the perfect maturation. The wines of this vintage show generosity and abundance in both taste and aroma.

We have learned much with regards to timing and its importance for the work in the vineyards over the last 20 years. Key practices, such as more careful defoliation, greater freedom of natural vegetative growth and especially the careful management of timing the vineyard practices have been optimized for best results.

Many of the innovations that we have developed over the hottest years were put in practice during 2015 to get ripe, balanced fruit and the final result of our vineyard management is evident in the glass. In sum, the 2015 vintage is characterized by excellent maturation and well-developed, enveloping fruit, balanced with good freshness and ripe tannins in the Nebbiolo. 2015 is a beautiful example of generosity, balance and harmony.

Harvest took place from September 28th until October 14th.