



***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 2016 Valmaggiore *sibi et paucis* was aged a further 4 years after the original release date of September 2018 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: 2022 – 2030

## Tasting notes

The classic cool 2016 vintage gave the Valmaggiore more structure than is typical for this warm, sandy site in the Roero. It is both more florally expansive and tighter in the nose, with a spicy note that accentuates the lovely dark fruit aromas. The 2016 Valmaggiore has evolved positively over the last few years, with the tannins softening on the palate but retaining the very fresh, vibrant acidity and the smooth, long finish. As is normal for cooler vintages from this beautiful south-facing amphitheater, it will require a few more years of cellaring to fully integrate.

## Evolution of the vintage 2016

In 2016, the winter was mild and not snowy. The first weeks of the year were unusually dry. Precipitation, especially rainfall, came only in February. Spring was cool, with numerous rainshowers.

The lack of winter cold caused an early budding but after its early start, the vegetative cycle de-accelerated. Flowering and fruit set took place slightly later than average, but occurred evenly, thus positively influencing the productivity of the vintage.

The summer was a season of back-and-forth. The first heat came at the end of June, and from then on, a constant back-and-forth between short periods of warmth and sudden storms which brought cooler temperatures.

In August the rhythm changed, and a period of sustained heat resulted in beautifully consistent bunches. The slowing of the vegetative cycle was consistent through the summer, and therefore the veraison began 13-15 days later as compared to 2015. This delay influenced the final phases of maturation and the picking times.

The last part of the month and all of September gave us milder days and the typical autumn weather began in early September, characterized by warm days and cool nights.

The extremely long vegetative cycle and relatively late harvest period in 2016 resulted in exemplary fruit that give long-lived wines of great character and excellent site differentiation.

Harvest took place from October 1<sup>st</sup> until 10<sup>th</sup>.

