



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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LE VIGNE

SANDRONE

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 2008 Le Vigne “sibi et paucis” was aged a further 6 years after the original release date of September 2012 in the perfect conditions of Luciano’s personal winery cellar.
- First vintage: 1990
- Vineyards in the villages of:
Barolo: Vignane
Monforte d’Alba: Ceretta and Conterni
Novello: Merli
- Alcohol: 14,5%
- Recommended drinking time: 2018 - 2045

Tasting notes

The Sandrone Barolo Le Vigne 2008 is the result of a year of good climatic conditions, especially without extremes of heat. Fragrant components of both floral and fruity character prevail.

The color is an intense and impeccable garnet color with just-emerging orange reflections that recall the sky as the sun sets.

In the nose, an ethereal character of fruity notes of small-berry jam, cherry preserved in sprits, and dried apricot prevails; accompanied by floral sensations such as dried roses. Then spices such as pepper and vanilla emerge, followed by hints of dried mushrooms, leather and white truffles.

The flavor is complex, the balanced alcohol gives warmth and fullness of structure, while fresh acidity and smooth tannin show a velvety character. Together they harmonize into an intriguing sapidity, perhaps of a delicate nerviness, but of great charm.

It is a vibrant Barolo, still young, and will continue to improve in the bottle.

Evolution of the vintage 2008

The adjective that best describes 2008 is “classic.” From a climactic point of view, this vintage takes us back to the 1970s, with a rainy spring, followed by a gradual stabilization of the climactic conditions over the summer that allowed us to achieve an excellent maturation and a unique balance of acid and tannin. This vintage rewarded those whose vines are in the best zones and those who invested in the work necessary to bring the fruit to full maturity during a cool, slow yet variable vegetative cycle.

The harvest was between the 11-24 October.

As happens often, our most important vineyard gave us very pleasant surprises whose results only become more concrete with the passage of time.