



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 Valmaggiore 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 Valmaggiore. 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 Valmaggiore 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 Valmaggiore 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 2019 Valmaggiore *sibi et paucis* was aged a further 4 years after the original release date of September 2021 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: 2025 – 2035

Tasting notes

The 2019 Barolo vintage gave classically structured wines of good longevity, and in the Roero region these characteristics are mirrored, albeit in less extracted and structured wines. The 2019 Valmaggiore Nebbiolo d'Alba shows a perfumed, floral nose of roses, pomegranate and dark cherries, with mineral and spice notes. On the palate, the wine is medium-bodied, balanced, ethereal and with great length. The finish is defined by the sweet, elegant tannins and the persistence of the fruit.

Evolution of the vintage 2019

A wet late winter and early spring replenished the water tables. Budbreak was late March in the normal timeframe. Heat arrived after the flowering in late June for 10 days, which helped with the berry set. The rest of the vegetative cycle was cooler than normal except for another 10 days of moderate heat just before the veraison.

Intermittent rains throughout the summer refreshed the plants and ground cover vegetation.

A water bomb on the 5 September brought hail to some parts of the Barolo and Barbaresco areas, luckily, none of the Sandrone vineyards were affected, though the hail passed about 500 meters from the Baudana vineyard sites.

From the 6 September on conditions were perfect thru the rest of the harvest period, with warm, dry days and cool, refreshing nights. The vineyards that provide fruit for Valmaggiore and the Barbera shook off the excess rain, dried out in a few days, and continued their march toward optimum ripeness.

Nebbiolo benefit from these conditions as they allow for optimum balance between fruit and acid.

The harvest took place from October 3rd until 8th.

