

An Heroic Interpretation of Nebbiolo

The amphitheater. In the Roero zone, in the town of Vezza d'Alba, on the left bank of the river Tanaro, the concave Valmaggiore hill is one of the best historic examples of origin and quality. Already in the nineteenth century, the Nebbiolo grapes grown in this vineyard were so highly regarded that they dictated the price for the entire territory. In the 1990s, the first sight of Valmaggiore was like a bolt of lightning for Luciano and Luca: they fell in love at first sight. This was not only for the history and the long viticultural tradition, but also for the particular uniqueness of those sandy soils combined with the microclimate.

All "hand-made". Our Valmaggiore is an amphitheater facing the south, with full exposure to the sun. Here, nature is rich and vigorous. The ground is soft and sandy, the slopes extremely steep. 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, from bud break to when we harvest the ripest grapes; we make our vineyard a laboratory for healthy and well-cultivated fruit.

The Nebbiolo in Roero. In Roero, a significant historic agricultural richness has been preserved, and not only in viticulture. Here, Nebbiolo is distinguished for its finesse and elegance and we, like those in the past who were also proud and certain, wish that our Valmaggiore wine expresses all the grace and refinement of Nebbiolo.

In any case, this wine evolves beautifully with time. We know that only with years of slow and silent evolution does Nebbiolo reveal its best character. Thus, our Valmaggiore Nebbiolo d'Alba is part of the „*sibi et paucis*“ project.

- Nebbiolo d'Alba DOC
- Nebbiolo 100 %
- Spontaneous fermentation from indigenous yeasts
- Maceration and fermentation in open steel tanks
- Malolactic fermentation and ageing
in French Oak tonneaux of 500 liters
- Aged in bottle for 9 months before release
- First vintage: 1994
- Vineyard in the village of Vezza d'Alba: Valmaggiore
- Alcohol: 13,5 %
- Recommended drinking time: 2027 – 2037

Tasting notes

Deep garnet color, very typical of the Valmaggio bottlings. Roses, red cherries and spiced blood orange with red grapefruit peel dominate the aromas. On the palate, lots of spicy red cherries and floral notes, with good length and very fresh acidity. The ripe tannins give a good medium-bodied structure, and the wine is light on its feet. The finish shows length with mineral and earthy notes under the fruit and freshness. A few years of patience will be amply rewarded.

Evolution of the vintage 2023

The 2023 winter was cool and dry, with only a few precipitation events. As spring began, the dry weather continued thru the bud break, but in May significant rain fell over the course of the month, allowing the ground to soak up the moisture without much runoff or waste. This allowed the vegetative development a more typical course over the next few months.

The summer, from June onwards, was characterized by alternating events of great heat followed by intense storms and cooler periods. This complicated the vineyard work tremendously, as the team struggled to care for the plants thru the extremes of weather. The end of July and August brought back the high heat and extreme dryness which continued thru the middle of September. We performed significantly less of green harvest in 2023, which helped result in wines of lower alcohol than would be expected in such a hot vintage. After years of accumulated experience, the vineyards team led by Luca knows how to manage each vineyard for maximum quality.

In Valmaggio, the hail event of early July was less damaging than many other parts of the Roero and we were very fortunate to have few losses. Coming well before the veraison, it caused the damaged berries to simply dry up on the vine.

For the Sandrone Valmaggio vineyard, protected in its steep shell-like amphitheater, the hail acted as a kind of natural pruning. Careful work after the hail to remove damaged leaves, shoots and individual berries encouraged new growth, and we saw new shoots and leaves sprouting within 7 days, which helped bring the full maturation of the remaining fruit.

As is typical for the Sandrone team, careful selection of the fruit during picking was of utmost importance. Clean, healthy fruit is of the utmost importance to ensure the high quality of the Sandrone bottlings.

The harvest took place from September 25th until October 4th.

