

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 Valmaggiole 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 Valmaggiole 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 Valmaggiole 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: Valmaggiole
- Alcohol: 13,5 %
- Recommended drinking time: 2025 – 2035

Tasting notes

The 2021 Valmaggiore is an exercise in restraint. It offers up pretty, uplifting aromas of red fruits, roses, white pepper and freshly-picked violets. On the palate, red fruits are front and center, framed by tobacco, spice and mineral notes. The tannins are both strong and soft yet give the wine its unmistakable mid-weight structure. The acidity is bracingly fresh, and the finish long and layered, with red fruits, graphite and earth notes lingering.

Evolution of the vintage 2021

The 2020-2021 winter was extremely snowy, with cumulative snowfalls in higher elevations of the Barolo zone reaching 3+ meters over 4 snowfalls. The weather warmed in March and there were 2 weeks of unseasonably warm temperatures before the early April frost event. The frost lasted about 48 hours, depending on the site, and affected all of Europe. The vines had already begun budding and damages were luckily limited to lower elevations and places where air currents pushed the cold air up the hillsides. Fortunately, none of our vineyards were affected.

Flowering was in the first week of June and coincided with the first period of real warmth. Thereafter, June and July were alternating warm-cool with well-timed rainstorms. The last significant summer rain was in mid-July, which also brought devastating hail to parts of Monforte, Novello and Roero.

Summer continued with little rainfall, contributing to what proved to be an excellent plant health and quality profile at harvest time.

In early September the night temperatures began to cool, and the plants received a bit of refreshment from a few rainstorms in the middle of September. General disease pressures were low in 2021 due to lack of humidity and good air circulation. Although there was little rainfall, this had virtually no effect on the grapevine, plants known for their capacity to resist.

The low yields, as expert viticulturists can tell, are a sure indicator of the high quality of the fruit.

There are significant temperature and climatic similarities between 2016 and 2021, including the high August heat. The biggest difference between the two growing seasons was water – in 2016, its relative abundance, versus its lack in 2021.

Harvest took place from September 29th until October 7th.

