



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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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 2016 *Le Vigne sibi et paucis* was aged a further 6 years after the original release date of September 2020 in the perfect conditions of Luciano's personal winery cellar.
- First vintage: 1990
- Vineyards in the villages of:
Barolo: Vignane
Castiglione Falletto: Villero
Novello: Merli
Serralunga d'Alba: Baudana
- Alcohol: 14,5 %
- Recommended drinking time: 2029 – 2047

Tasting notes

The Barolo Le Vigne has always been a wine of great structure, depth and longevity. The 2016 growing season, with its particular weather pattern, brings out its bright personality in a most striking way. Now, after ten years of ageing, the Le Vigne 2016 has yet to reveal its true potential, although its sensuousness and linearity are already clearly perceivable. A few more years in the cellar are sure to divulge its greatness.

The bouquet gradually affirms itself in the glass, mixing scents of wild cherries and liquorice with underbrush and pronounced aromas of violet and rose. The flavour is dominated by sweet, voluptuous yet rigorous tannins which are yet to find their optimal balance, as well as prodigious red fruits and distinct acidity, which transpire through the wine's powerful structure. The finale seems endless.

In short, a Barolo that holds the promise of future grandeur.

Evolution of the vintage 2016

The mild and partly dry winter favored early budding, followed by a slowdown in vegetative growth.

Flowering and fruit set occurred slightly later than average, but regularly, which had a positive effect on the fertility of the vintage.

After the cool months of April and May with heavy rainfall, the summer proved to be an uneven season, and so veraison began 13-15 days later than in the previous year

At the end of August, the climatic rhythm changed. The last part of the month and the whole of September brought the best days. At a certain point, the autumn set in, with warm days and cool nights, and daytime temperatures up to 30 C°.

Harvest took place from October 2nd until 22nd.

