



*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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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 Valmaggione 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 Valmaggione. 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 Valmaggione 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 Valmaggione 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 2013 Valmaggiore "sibi et paucis" was aged a further 4 years after the original release date of September 2015 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: 2019 – 2030

## Tasting notes

The calling card of Valmaggiore is the haunting Nebbiolo aromas, and this vintage is a textbook example of the Roero's potential. Aromas and flavors of sour dark cherries, strawberries and cola notes waft from the glass, with impeccable balance and harmony on the palate. This wine is delicate, mid-bodied and elegant, with great harmony between the fruit, mineral and acid components. The finish has ripe tannins and excellent length.

## Evolution of the vintage 2013

The 2013 harvest will be remembered as "vintage" in the sense that on average picking operations began 15 days later than over the last years, and ended early in November with the last bunches of Nebbiolo.

Overall, it was a season characterized by a dual personality: after an initial cool and rainy phase, we had a second warmer and drier period that allowed the fruit to recover strongly and achieve highly satisfying results.

Even though the bud break took place during a period characterized by low temperatures and frequent rainfalls which made us fear a serious quality loss, by June the atmospheric conditions had markedly improved, and flowering happened under favorable conditions, resulting in a good fruit set.

The true turning point came in July with a period of stable weather. Warm and bright days into October helped the phenolic development. This allowed us to recover most of the disadvantages of the late spring. The cool nights of the last period of maturation helped develop the best characteristics of Nebbiolo, thus obtaining grapes of excellent quality.

In the end, we can say that the vineyard management was demanding, but by making the right choices according to the climate and soil conditions, and by optimal timing of the vineyard operations, we were certainly able to make a difference. Where crop and leaf thinning were performed at the right time and with the right methodology, grapes were obtained that made well-structured and long-lived wines and which made 2013 a particularly good year.

Harvest took place from September 28th until October 10th.