



*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 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 2020 Valmaggiore *sibi et paucis* was aged a further 4 years after the original release date of September 2022 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: 2026 – 2036

## Tasting notes

This wine is full of aromas and flavours of red cherries, wild strawberries, currant and pomegranate. It all comes together in the glass with surprising balance and pleasant tannins. The majestic vineyard of Valmaggiore, with its sandy soil, is one of the best of its kind to tame and even out the Nebbiolo variety. The resulting wine guarantees great persistence with wonderfully smooth tannins. A very generous, balanced and expressive wine whose precious mineral notes linger on.

## Evolution of the vintage 2020

2020 will be remembered as a year of long, alternating periods of heat and cool, giving rise to a wine that is characterized by both.

The year began with a mild, dry winter with few truly cold days. While January was mostly sunny some snow and rain finally arrived in mid-February. The end of February saw a rise in temperatures indicative of a precocious spring.

Early March brought continued good weather, unseasonably warm and dry, and we rushed to finish the winter work. By mid-March, the weather had cooled considerably, and the rate of vegetative growth slowed significantly.

In April, weather patterns were established that continued nearly the whole growing season: 4-5 days of brilliantly sunny days, followed by 1-2 days of rain. Our long experience allowed us to keep ahead of possible disease. Flowering in late May was under favourable conditions and brought a good crop set.

Some real heat arrived at the end of July but was mitigated by the continuing sun-rain pattern and the deep groundwater reserves that had built up. Warm weather continued until mid-September, when a series of thunderstorms cooled off the region. The next few weeks were exemplary, with bright, sunny days and crisp, cool nights. The harvest was easy and the fruit ripened evenly.

The harvest took place from October 1<sup>st</sup> until 18<sup>th</sup>.

