



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 2017 Valmaggiore *sibi et paucis* was aged a further 4 years after the original release date of September 2019 in the perfect conditions of Luciano's personal winery cellar.
- First vintage: 1994
- Vineyard in the village of Vezza d'Alba: Valmaggiore
- Alcohol: 14 %
- Recommended drinking time: 2023 – 2035

Tasting notes

This is a soft, full, and almost lush example of Valmaggiore, particularly in the nose, which is expressive and open, full of violets, licorice and red fruits. On the palate, the heat and stress of the vintage comes thru in the ripe fruit and the still-firm tannins. The flavours of blueberries, raspberries and violet extract are balanced by the good freshness and ripe tannins. The 2017 Valmaggiore shows balance and harmony throughout, with good length and no oak notes.

Evolution of the vintage 2017

“Warm and dry” are the best words to briefly and clearly describe the 2017 vintage with excellent diurnal temperature shifts.

The mild winter led to early bud break. But, in an atypical return of cold in mid-April, the vegetative cycle was slowed by very cold temperatures. During the periods of pre-flowering and flowering, the cold clearly determined the formation of the grape bunches, leading to looser bunches with better internal air circulation. After May 16 the vegetative cycle was defined by the hot, dry weather that remained until the end of August. The high-pressure zone that formed over Europe for the entire summer led to early maturation.

The summer, warm and dry but with good diurnal temperature shifts, defined the ripening of the grapes.

Starting from the first week in September, temperatures dropped appreciably, and growing patterns were nearer seasonal averages, with considerable differences between day and night temperatures. This situation has further helped the polyphenolic profile of Nebbiolo.

This vintage can certainly be remembered as one of the earliest of recent years.

The 2017 vintage has given us wines showing great promise considering the fears of the beginning of summer.

Harvest took place from September 14th until 23rd.

