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VALMAGGIORE

SANDRONE

NEBBIOLO D'ALBA

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 Valmaggioro 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 Valmaggioro 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 Valmaggioro 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 Valmaggioro 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 Valmaggioro 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: Valmaggioro
- Alcohol: 14%
- Recommended drinking time: 2027 – 2039

Tasting notes

In the glass, the Nebbiolo Valmaggiore 2024 exudes rich aromas of red fruits, enhanced by perfumes of bergamot flower and tea leaves.

Valmaggiore is known for its elegance, and 2024 is no exception. Besides some extraordinary delicacy and grace, it possesses a mighty structure and great longevity. Thanks to the sandy soil of the Valmaggiore vineyard, excess water from the abundant pre-harvest rainfalls could be drained away, guaranteeing an improved balance inside the grapes.

In the mouth, aromas of red cherries pair up with fresh acidity and sweet, structured tannins. The finale is persistent, with a smooth sensation that caresses the palate.

A few years of patience before drinking will be amply rewarded.

Evolution of the vintage 2024

2024 was a vintage in which the quality, timing and precision of the work done between March and August was the best guarantee for success in October.

The vintage began dry, but late March finally saw the first significant precipitation that refortified the groundwater reserves.

The flowering in May was under variable conditions, and a large crop set successfully. It was absolutely necessary to perform a careful cluster thinning after the flowering to insure a balanced crop that could reach full maturity.

Intermittent rains continued into June and at this point, the grapes were a week or two behind the normal development.

July finally brought clear, warm weather, allowing rapid growth and maturation.

This well-timed period of above-average temperatures continued to the end of August. September brought rain and cool conditions again, causing concern whether the big crop could ripen fully. October saw intermittent rains and sun during the critical picking period, complicating the harvest considerably.

In the Sandrone vineyards, careful manual labor practices ensure that each plant is worked for maximum potential quality, no matter the conditions.

Precise green harvesting helped carry the fruit to full maturity without overloading the capacity of the plant. In short, all the work done in our vineyards is for the maximisation of quality in the glass.

Our hand labor helps us take advantage of the positives of the vintage - rain (finally), a long vegetative cycle, and good mid-season warmth, resulting in elegant, transparent wines.

The harvest took place on September 1st and 5th.

