



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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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 2009 Le Vigne “sibi et paucis” was aged a further 6 years after the original release date of September 2013 in the perfect conditions of Luciano’s personal winery cellar.
- First vintage: 1990
- Vineyards in the villages of:
Barolo: Vignane
Monforte d’Alba: Ceretta and Conterni
Novello: Merli
- Alcohol: 14,5 %
- Recommended drinking time: 2019 - 2032

Tasting notes

Dark red garnet. Big, persistent aromas, with deep and ripe fruit, hints of vanilla and wood. Expressive in the nose, excellent black cherries and blackberries. On the palate, it possesses great balance, length and minerality, with complex balsamic notes, mountain herbs and spices and the tannins are beginning to smooth out and integrate, undoubtedly from the higher-altitude site Conterni. Great fruit, intense tannins and good acidity – it is all there, requiring only patience to knit together.

Long, dry finish; the tannins just need time. The expressive fruit of the 2009 vintage is still front and center.

Evolution of the vintage 2009

The 2009 agricultural campaign began with a winter distinguished by heavy snowfalls and a rainy early spring, guaranteeing excellent soil water reserves, averting any water stress-related problems which could have occurred due to the almost total lack of rain and the intense heat during the summer months, especially during the second half of August.

A rainy April combined with mild temperatures to contribute to the appearance of slight symptoms of downy mildew, fortunately staying in a scale which could have compromised the vintage, because the month of May was dry and ventilated. The phenological development of the vine began late, but it recovered immediately, resulting almost everywhere in the harvest being brought forward. From a wine-making point of view, this situation certainly offered good potential for a vintage which could prove to be among the very best of recent years.

The general pattern seen in the 2009 vintage demands giving serious consideration to the vineyard. In fact, wherever vineyard management and planting decisions were shown to be correct, the quality of the product proved to be higher. The use of appropriate, timely vineyard management techniques catered for higher quality production, underlining and increasing the difference between the vineyard management plans failing to see the influence of the climate and the development of the vine.

Harvest took place from October 9th until 19th.