



*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 Valmaggiore 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 Valmaggiore. 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 Valmaggiore 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 Valmaggiore 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 2014 Valmaggiore "sibi et paucis" was aged a further 4 years after the original release date of September 2016 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 – 2026

## Tasting notes

The 2014 Valmaggiore shows an expressive, focused nose of forest strawberry, pomegranate, small red fruits and floral rose notes. In the mouth, it is a toned, tight wine - there is no baby fat on this bottling. It shows cherries, strawberries, roses and violets, with bright acidity and focus that pulls it all together with vibrant energy. The tannins are less intense than previous years and the wine has a burgundian mouthfeel. The finish is long with dry tannins and mineral notes.

## Evolution of the vintage 2014

The 2014 was objectively the most difficult growing season in 20+ years, and the results of this campaign were entirely contingent on the winemaker's commitment to excellence in the vineyard, no matter the cost or effort needed. While 2014 in the Barolo area was the wettest on record, Barbaresco had one of its greatest vintages ever and the Roero, with its well-drained sandy soils, produced wines of remarkable harmony and elegance. In 2014, "where" mattered.

The rains that began in November 2013 did not fully cease until March 2015, and diseases ran rampant with the excess humidity. Several hail events in the Barolo area shredded the leaves. The season was saved by the 5 weeks of beautiful weather that ran from mid-September until mid-October, effectively saving the Nebbiolo harvest.

The initial reaction to the vintage conditions was nearly uniformly negative, but the narrative on 2014 has changed dramatically in the ensuing years as journalists, sommeliers and critics realized that the wines from the most quality-oriented producers were wines of delicate structure, refined red fruit and elegant, harmonious mouthfeel. For many, the lack of "Big" wines was understood to indicate a weak vintage, instead of a vintage that needed to be considered for other attributes than size. The best of the 2014 combine an effortless grace with a core of sweet red fruit and structured yet delicate tannins.

Harvest took place from October 4<sup>th</sup> until 7<sup>th</sup>.