



*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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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 2014 *Le Vigne sibi et paucis* was aged a further 6 years after the original release date of September 2018 in the perfect conditions of Luciano's personal winery cellar.
- First vintage: 1990
- Vineyards in the villages of:  
Barolo: Vignane  
Castiglione Falletto: Villero  
Novello: Merli  
Serralunga d'Alba: Baudana
- Alcohol: 14 %
- Recommended drinking time: 2024 – 2045

## Tasting notes

At nearly a decade of life, the Barolo Le Vigne from the difficult and wet 2014 vintage surprises with its freshness and vivacity. On the nose, fruit and floral aromas intertwine, with dried roses and macerated raspberries dominating. On the palate, the wine shows good harmony between the elements of fruit, acidity and tannins, with a round, mature mouthfeel. One senses both the difficulty of the vintage and the hard work required to make good wine in 2014. The Le Vigne 2014 is drinking beautifully and refutes the notion that 2014 was a throwaway vintage - this is a delicious, transparent wine.

## Evolution of the vintage 2014

The 2014 vintage, despite being one of the most complex to manage in recent years, gave way to very pleasant surprises as a result of favourable end of season conditions, which gave us high quality in the vinified grapes.

The spring, following a mild winter, came rather gently but prematurely. The amount of rainfall in the summer was above average, with real “water bombs” on a few occasions, although these were quite contained yet intense. Particularly significant were the rains of the 23rd and the 29th of July, which however had profoundly different outcomes: in some areas 63 mm of rain were recorded in a single day, while just 15 km away only 13 mm.

The month of September was undoubtedly positive from a climatic point of view, with a good diurnal temperature shift, significantly contributing to grape quality and phenolic maturation. Nebbiolo is the varietal that responded best to the beautiful climatic conditions at the end of the maturation period. Where the operations of thinning and cleaning of the bunches were carried out correctly during the complete vegetative cycle, excellent results were achieved.

Harvest took place from October 10<sup>th</sup> until 18<sup>th</sup>.

