

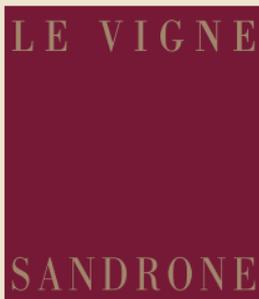


sibi et paucis was born of an intuition, which grew into an idea that found its resolution by following the slow rhythms of nature, in both the vineyards and the cellar, for that which improves with age.

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 2010 Le Vigne sibi et paucis was aged a further 6 years after the original release date of September 2014 in the perfect conditions of Luciano's personal winery cellar.
- First vintage: 1990
- Vineyards in the villages of:
Barolo: Vignane
Serralunga d'Alba: Baudana
Novello: Merli
- Alcohol: 14,5 %
- Recommended drinking time: 2030 – 2060

Tasting notes

Le Vigne had a breakout year in 2010, with the first addition of the Baudana fruit from Serralunga that gave power and a bottomless foundation to this classic "assemblaggio." The nose of this wine is exceptionally complex and layered, with intermingling of black fruits, different dark flowers, spices, wood notes and garrigue, mushroom and tar. In the mouth, the wine is still closed and tight, but with air and patience multi-dimensional fruits and flowers emerge, a sweet tannin that is almost silky in its character and bright freshness. The finish goes on and on, showing forest floor and mineral notes. Luciano considers this among his finest efforts for Le Vigne.

Evolution of the vintage 2010

The significant precipitations of both snow and rain in the winter, replenished the groundwater reserves after the warm 2009 season. The spring showed alternating periods of wet and dry. Bud break was inconsistent depending on exposure and altitude of individual parcels. Moderate warmth began before the flowering which occurred in the normal time frame.

The season continued with weather patterns that we would consider "normal" by historic standards but would be considered "cool" today. This allowed for a long cycle, and the plants never suffered from excess heat. Other than a week of moderate heat at the time of the veraison during the first 10 days of August (which gave a very consistent color change to the red grapes) temperatures never exceeded the norms of a "classic" year.

In 2010, it was essential to manage the crop loads and the vegetative cover at the level of the individual plant. Crop thinning and judicious use of green harvesting were essential. The Nebbiolo plots in the Barolo zone performed spectacularly well, giving fruit of both great structure and delicacy. The long harvest period allowed individual plots to be harvested at the correct time without being rushed. 2010 can be considered a "once in a generation" vintage for its grace and seemingly effortless ability to age. The combination of climactic conditions yields fruit of uncommon maturity and complexity.

Harvest took place from October 7th until 25th.