



“Valmaggiore” Nebbiolo d’Alba 2010

Our Valmaggiore is the product of Luciano’s incredible passion for the Nebbiolo grape variety and the desire to show just how its expression can vary depending on the soil in which it is cultivated.

The grapes used to make this wine are cultivated in one of the historical cru vineyards in the Roero district - Valmaggiore - situated in the municipality of Vezza d’Alba, and were first harvested in 1994. The hill is characterised by an extreme slope and very sandy soil which, together with the plant density - 8000 vines per hectare - and low yield, convey a particular, rich yet elegant and always very fruity character.

Grape variety: 100% Nebbiolo

THE VINEYARDS

VEZZA D’ALBA:

VALMAGGIORE

Exposure: South – South/West

Altitude: 270 m above sea level

Soil: sandy.

Average age of vineyards: 25 years

HARVEST

The year 2010, as in the previous year, was marked by heavy precipitation in winter and spring. The seasonal pattern was in the normal range and never too hot, which fostered a long growing season with a slightly late maturation. More essential than ever, green pruning and thinning were absolutely necessary during this vintage to achieve excellent results.

VINIFICATION

MACERATION: soft, lasting 7/9 days in steel.

ALCOHOLIC FERMENTATION: 20 days in steel.

MALOLACTIC FERMENTATION: in French oak barrels with a capacity of 500 litres, all of which used for the second or third time.

MATURING: 12 months in the same barrels where malolactic fermentation took place, followed by 9 months in the bottle.

TASTING NOTES - JANUARY 2016

Our Valmaggiore 2010 was officially released in September of 2012, a wine which when still too young timidly took his first steps on a climb that today, after six years of life, has come back to us with such self-assurance that we can only be proud. The last four years of aging in bottle in our cellar specifically dedicated to the "SIBI ET PAUCIS®" project have softened the tannins to where now the mouthfeel is soft and velvety. In the nose sweet licorice and summertime red fruits invite the senses, followed by the mythic, round, red cherry fruit and the enveloping and fragrant wild rose petals. We must be patient with this wine as if it were a child in the prime of his adolescence. Leave him the time to reach his fullest expression, which normally begins after seven to eight years after the vintage, reaching its fullest splendor and expression up to 12-15 years of age.

Drink 2016-2028

BOTTLING

The following were bottled in the second half of December 2011:

18.500 bottles

300 magnums

ANALYTICAL PARAMETERS

- Alcohol content: 13.5 % vol.