



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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A L E S T E

SANDRONE

BAROLO

Experience grows and is brought to fulfilment

From the heart of Barolo. From the heart of the village of Barolo the sinuous Cannubi hill stretches northwards, with vineyards on the east and west sides. From this south-eastfacing part of the hill, historically called Cannubi Boschis, this Barolo is born, which brilliantly displays Nebbiolo’s regal character. The site possesses a marl and moderately compact soil with a microclimate that every year surprises for the transparency of its expression.

Fruit of Experience. In the hierarchy of Barolo, Cannubi Boschis is precious. We have cultivated it and proudly made its wines since 1985; with the certainty of its unique and extraordinary productive potential.

- Barolo DOCG
- 100 % Nebbiolo
- Spontaneous fermentation from indigenous yeasts
- Maceration and alcoholic fermentation in open steel tanks
- Malolactic fermentation and ageing in French oak tonneaux of 500 liters
- The 2015 ALESTE *sibi et paucis* was aged a further 6 years after the original release date of September 2019 in the perfect conditions of Luciano's personal winery cellar.
- From the first vintage of 1985 Cannubi Boschis, from 2013 and beyond ALESTE
- Vineyard in the village of Barolo: Cannubi Boschis
- Alcohol: 14,5 %
- Recommended drinking time: 2025 – 2045

Tasting notes

A sweet, fruit-driven nose of red cherries and plums emerges from the glass, with bright fresh roses and hibiscus, and sweet ripe Roma tomato perfumes. This shows the gracious, warm 2015 vintage to maximum effect - a generous, open nose that is beautifully inviting and encourages repeated swirls.

On the palate, the wine is rich yet balanced, fresh and flavourful, structured and elegant. This is a study in balance and contrasts, executed at a high level. The finish goes on and on, ripe and sweetly tannic.

Evolution of the vintage 2015

The 2015 vintage is defined by the 7 weeks of blisteringly hot weather from the last week of June until the 14th of August, when a series of violent thunderstorms broke the heat and ushered in a long, cool period of almost perfect ripening during the last 12 weeks of the growing season. The wines of this vintage show generosity and volume of flavors and aromas, but with good structure, well-matured tannins and surprising potential for cellaring.

We have learned much about the timing of vineyard operations over the last 20 years and many of the innovations we have developed over the hotter years were put into use in 2015: later crop-thinning, less leaf-pulling, letting the vegetation grow freely. Timing is also critical: too early, and the fruit matures with excess concentration and notes of overripeness, too late, and the phenolics can be bitter and astringent.

The end results of our vineyard management speak in the glass: the 2015 vintage shows ripe, mouthfilling fruit, balanced by good freshness and structured, ripe tannins in the Barolo. 2015 is a beautiful example of generosity, balance and harmony.

Harvest took place from October 6th until 17th.

