



***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.***

2 0 1 5



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 2015 *Le Vigne 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.
- First vintage: 1990
- Vineyards in the villages of:  
Barolo: Vignane  
Castiglione Falletto: Villero  
Novello: Merli  
Serralunga d'Alba: Baudana
- Alcohol: 14,5 %
- Recommended drinking time: 2029 – 2050

## Tasting notes

The nose is still a little closed on opening the wine, indicating this Barolo could still use a few years in bottle. With coaxing and repeated swirling, the aromas of red and black fruits begin to emerge, with notes of sweet spices and subtle notes of wood and underbrush. On the palate, the tannins are still a bit closed, but the fruit structure of the wine is broad and complex, balanced by a bright acidity and a mature, distinct and long tannin. The 2015 vintage is generally underappreciated compared to the 2013, 2016 and 2019 vintages but this wine shows the potential if farmed and vinified for absolute quality.

## 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 believe that the wines have the potential for aging and continued development in the bottle.

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 4<sup>th</sup> until 17<sup>th</sup>.

