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VALMAGGIORE

SANDRONE

## NEBBIOLO D'ALBA

### An Heroic Interpretation of Nebbiolo

**The amphitheater.** In the Roero zone, in the town of Vezza d'Alba, on the left bank of the river Tanaro, the concave Valmaggioro hill is one of the best historic examples of origin and quality. Already in the nineteenth century, the Nebbiolo grapes grown in this vineyard were so highly regarded that they dictated the price for the entire territory. In the 1990s, the first sight of Valmaggioro was like a bolt of lightning for Luciano and Luca: they fell in love at first sight. This was not only for the history and the long viticultural tradition, but also for the particular uniqueness of those sandy soils combined with the microclimate.

**All "hand-made".** Our Valmaggioro is an amphitheater facing the south, with full exposure to the sun. Here, nature is rich and vigorous. The ground is soft and sandy, the slopes extremely steep. Already in the planting of the vineyard, the respect for nature and traditions were strategic. This respect is present every day: we cultivate by hand, row by row, from bud break to when we harvest the ripest grapes; we make our vineyard a laboratory for healthy and well-cultivated fruit.

**The Nebbiolo in Roero.** In Roero, a significant historic agricultural richness has been preserved, and not only in viticulture. Here, Nebbiolo is distinguished for its finesse and elegance and we, like those in the past who were also proud and certain, wish that our Valmaggioro wine expresses all the grace and refinement of Nebbiolo.

In any case, this wine evolves beautifully with time. We know that only with years of slow and silent evolution does Nebbiolo reveal its best character. Thus, our Valmaggioro Nebbiolo d'Alba is part of the „*sibi et paucis*“ project.

- Nebbiolo d'Alba DOC
- Nebbiolo 100%
- Spontaneous fermentation from indigenous yeasts
- Maceration and fermentation in open steel tanks
- Malolactic fermentation and ageing  
in French Oak tonneaux of 500 liters
- Aged in bottle for 9 months before release
- First vintage: 1994
- Vineyard in the village of Vezza d'Alba: Valmaggioro
- Alcohol: 13,5%
- Recommended drinking time: 2022 – 2032

## Tasting notes

The 2019 Valmaggiore Nebbiolo d'Alba is on the side of more structured examples of this bottling, yet shows potential for approachability with a few years of patience. Red cherry and raspberry perfumes mix with rose petal and licorice, framed by a hint of pepper. On the palate, it is mid-weight and nicely structured with red cherry and blackberry fruit. It shows great sweetness in the mouth but is never cloying - it is a wine that speaks softly yet forcefully. The tannins are long, ripe and very structured but delicately framed, and its long, dry finish ends with a mineral note.

## Evolution of the vintage 2019

A wet late winter and early spring replenished the water tables. Budbreak was late March in the normal timeframe. Heat arrived after the flowering in late June for 10 days, which helped with the berry set. The rest of the vegetative cycle was cooler than normal except for another 10 days of moderate heat just before the veraison. Intermittent rains throughout the summer refreshed the plants and ground cover vegetation.

A water bomb on 5 September brought hail to some parts of the Barolo and Barbaresco areas, luckily, none of the Sandrone vineyards were affected, though the hail passed about 500 meters from the Baudana vineyard sites. From 6 September on conditions were perfect thru the rest of the harvest period, with warm, dry days and cool, refreshing nights.

The vineyards that provide fruit for Valmaggiore and the Barbera shook off the excess rain, dried out in a few days, and continued their march toward optimum ripeness. Barbera and Nebbiolo both benefit from these conditions as they allow for optimum balance between fruit and acid.

Harvest took place from October 3rd until 10th.