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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 Valmaggione 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 Valmaggione 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 Valmaggione 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 Valmaggione 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 Valmaggione 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: Valmaggione
- Alcohol: 13,5 %
- Recommended drinking time: 2022 – 2032

## Tasting notes

The calling card of Valmaggiore is the haunting Nebbiolo aromas, and this vintage is a textbook example of the Roero's potential. Aromas and flavors of sour dark cherries, wild strawberries, pomegranate seeds and currant waft from the glass, with impeccable balance and harmony on the palate.

This wine is delicate, mid-bodied and elegant, with great harmony between the fruit, mineral and acid components. The finish has ripe tannins and excellent length.

This is a generous, open and sweet expression of the Valmaggiore. The finish is balanced and ripe, ending with a distinct mineral note.

## Evolution of the vintage 2020

2020 will be remembered as a year of long, alternating periods of heat and cool, giving rise to a wine that is characterized by both.

The year began with a mild, dry winter with few truly cold days. While January was mostly sunny some snow and rain finally arrived in mid-February. The end of February saw a rise in temperatures indicative of a precocious spring.

Early March brought continued good weather, unseasonably warm and dry, and we rushed to finish the winter work. By mid-March, the weather had cooled considerably, and the rate of vegetative growth slowed significantly.

In April, weather patterns were established that continued nearly the whole growing season: 4-5 days of brilliantly sunny days, followed by 1-2 days of rain. This gave plenty of water to the plants but complicated the treatments schedule. The extra humidity brought on serious infections of Peronospora in the region. Luca's long experience allowed us to keep ahead of the disease and we saw no significant damage in 2020. Flowering in late May was under favourable conditions and brought a good crop set.

Some real heat arrived at the end of July but was mitigated by the continuing sun-rain pattern and the deep groundwater reserves that had built up. Warm weather continued until mid-September, when a series of thunderstorms cooled off the region. The next few weeks were exemplary, with bright, sunny days and crisp, cool nights. The harvest was easy and the fruit ripened evenly.

Harvest took place from October 1<sup>st</sup> until 8<sup>th</sup>.

