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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: 2026 – 2036

Tasting notes

Red cherries, pomegranate and floral notes dominate the nose of this wine. On the palate, the wine shows elegant, firm tannins and good balance. The floral notes of white flowers, jasmine and hibiscus lend an exotic sense to the mid-weight wine. Sometimes, the elegance and structure of a Nebbiolo can hint to certain Pinot Noir from Burgundy. This is undoubtedly also the case for this Valmaggiore, which – not least thanks to its origin – exalts this similarity.

Evolution of the vintage 2022

Resistance and resilience – these are the words that summarize 2022, resistance standing for the grapevine's capacity to survive and grow strong even in adverse conditions, and resilience for the plants' natural high stress tolerance over long periods of time.

The growing season of 2022 began with a rather dry autumn. Only at the beginning of December did the first abundant snowfall arrive, which thanks to the low temperatures left the vineyard rows white for the next weeks to come.

The winter was mild and dry. Towards its end, though, temperatures briefly fell below the average of the last 20 years.

In spring, the budbreak occurred within the usual timeframe as compared to the years of the 1980s. In the first phases a lot of precipitation came down: 70-80 mm of rain in just a few days.

What followed was a warm and dry phase, with the heat rising day after day, but the plants were able to breathe thanks to the cool night-time temperatures. The phenological phases quickly followed one another and so the harvest was anticipated by about two weeks. The grapes, slightly smaller than usual, reached the cellar perfectly healthy and with a good balance of fruit and acidity.

The role of the viticulturist was limited this year but nonetheless fundamental: few but crucial measures had to be taken to prevent disease. Once more, our actions were guided by competence and experience, with the conscious choice not to intervene whenever the situation permits it.

The harvest took place from September 15th until 23rd.

