



SANDRONE

SIBI ET PAUCIS LE VIGNE BAROLO 2016

Barolo, Italy

ABOUT SANDRONE

The late Luciano Sandrone was an iconic figure in Barolo, with an extraordinary story of determination. In the bottle, Sandrone's wines straddle the modern and traditional styles of the region: elegant, attractive and easy to appreciate right from their first years in bottle, but with no less power and structure over time than traditional Barolos.

THE WINE

Sibi et Paucis, Latin for "for oneself and for a few," is Sandrone's library selection: a small portion of each vintage held back under optimal cellar conditions until the winery determines it is ready. The seal on the label marks that journey. Barolo Le Vigne Sibi et Paucis is more tannic and structured than its sibling ALESTE, revealing classic Barolo character over time: black cherry, tar, violets, and remarkable freshness and length.

TECHNICAL INFORMATION

VARIETY: 100% Nebbiolo

VINEYARD: A blend of four crus: Vignane, Merli in Novello, Baudana in Serralunga d'Alba, and Villero in Castiglione Falletto, each contributing distinct character to the blend.

WINEMAKING: Vinified separately by vineyard. Gentle warm maceration, then native yeast fermentation in open-top steel tanks over 28 to 30 days.

VINTAGE: A late, unhurried season defined by a cool spring and unsettled summer, redeemed by a strong September. Harvest ran through late October, parcel by parcel.

AGING: 24 months in 500-liter French oak casks

ALC. BY VOL.: 14.5%

PRESS

98

Vinous

98

James Suckling

97

Wine Enthusiast

94

Jeb Dunnuck

"The 2016 Barolo Le Vigne Sibi et Paucis is a terrific choice for drinking now and over the next decade-plus. Just starting to show its first signs of aromatic complexity, the 2016 is such a joy. Deep red-toned fruit, blood orange, pomegranate, spice, new leather, cedar and sweet pipe tobacco all meld together in the glass. Dynamic and expansive, with striking mid-palate depth and resonance, the 2016 is a delight. Floral and citrus overtones linger on the brilliant finish."

-Antonio Galloni, Vinous



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PACKAGE SPECS

PACK: 3x750ml C

CLOSURE: Cork

PALLET: 10x9 (90)

CASE DM: 12.2x10.16x3.35 in

CASE WEIGHT: 9.37 lb

BTL DEPTH: 3 in

BTL HEIGHT: 12 in

BTL WEIGHT: 3 lbs

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SRP: \$

UPC: NO UPC CODE

SCC: 18022534716133