

LUCIANO SANDRONE

Azienda Agricola

Barolo, 5th of May 2009

Dear Friends,

Perhaps you were one of the fortunate people who tasted our first vintage 1994 of Nebbiolo from the Valmaggione vineyard in the Roero zone. Perhaps you remember the rose-petal aromas, the deep red fruits and minerality, the Pinot Noir-like earthiness, the elegant balance and harmony of the wine.

We remember the joy we felt when we realized that something deliciously unique had come from this special place and these particular vines.

Today, fifteen years after the first harvest was released, we are still as passionate and dedicated to this piece of hillside as ever. The incredibly steep and sandy slope requires complete commitment to hand-labor; all the planting, pruning, training, picking and care must be done individually, cluster by cluster, vine by vine, row by row.

The single winding one-lane dirt track that climbs through the vines allows us to haul up supplies on our smallest tractor; from there, everything is transported by hand. No machinery can maneuver between the narrow, stepped and terraced rows.

Our reward for this commitment to the intense work required to farm this hillside is what is revealed in the glass: a wine unlike any from our vineyards in the Barolo zone, but one that eloquently expresses the particular terroir of the Roero. Though less than 15 miles separate these areas, the difference of expression of the Nebbiolo grape is fascinating.

We are particularly proud of this wine that we can pour for our friends, visitors and clients, and humbled by the chance we have to make something delicious that we consider so close to our hearts.

We look forward to welcoming you to our cantina in Barolo and introducing you to the Valmaggione.

Once you have walked the steep hillside and felt its sandy soil underfoot, you will understand why it is so special.

With warmest regards,

Luciano, Luca and Barbara Sandrone

