

NEGRETTI

AZIENDA AGRICOLA



*Pure power.
It's a sensorial journey
of noble truths.
It's the **principle** of our journey.*

BAROLO DOCG BRICCO AMBROGIO

*Amaranth red with ruby reflections.
It shows a concentrated
complexity, which spreads ripe
raspberry, woody aromas,
bitter orange peel and black
peppercorn notes at the nose.
In the mouth it's warmy powerful
but able to touch all the significant
points of the palate sensitive
to its thick tannic structure.
Its acidity is well aligned
to the alcoholic level,
driving the tasting with a certain
character; this wine reaches
high notes.
A long minerality confirms
on the palate its olfactory
complexity.*

Variety: 100% Nebbiolo

Vineyards: Bricco Ambrogio
- Roddi, vineyards of the
1950s, 250/270 m. a.s.l.
South exposition.
4500/5000 plants/ha

Soil composition: white,
clay, calcareous

Vinification: fermentation
with the skins for 25/30
days in steel vats with
controlled temperature

between 27/31°C.
Spontaneous malolactic
fermentation.

Aging: in French oak
(225 L) for 24 months.

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