

NEGRETTI

AZIENDA AGRICOLA



*Character to sell,
the eye of the winner.
Its aromatic complexity surprises
and seduces. A **mystic** trip.*

BAROLO DOCG MIRAU

Purple reflexes mix amaranth with dark notes coming from a long refinement. This unique wine requires a careful eye, the awareness of being in front of an ancient story.

Born from an incomparable vineyard which gives extraordinary grapes thanks to its microclimate, soil composition and richness of microelements. This Barolo doesn't accept any compromise, wearing an exotic dress and speaking a different language. Incense, turmeric, sandal and black liquorice are mixed with faraway spices and are confirmed during the tasting where black berries and gooseberry interchange with indian curry. A tannic complexity puts everything together surrounding mystic notes of incense.

Variety: 100% Nebbiolo

Vineyards: Rive - La Morra, vineyards of the 1980s, 230/260 m. a.s.l. south-east exposition, 4500/5000 plants/ha. Bettolotti - La Morra, vineyards of the 1990s,

230/270 m. a.s.l. south- east exposition, 4500/5000 plants/ha.

Soil composition: clay, calcareous, sandy.

Vinification: fermentation with the skins for 14/18 days

in steel vats at controlled temperature between 24/30°C.

Spontaneous malolactic fermentation.

Aging: in Swiss oak (2500 L) for 24 months.

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