

NEGRETTI

AZIENDA AGRICOLA



*A passport for elegant and mature symposium. **Union** of a land that has a great charm. Dedicated to those who wisely control impatience.*

BAROLO DOCG

A team play.
A balanced complexity between red and black fruits, winter cherry and white flesh, spicy notes and face powder. This is the nose of this Barolo, which was born from the encounter of the different Cru of the property. Intriguing and fresh in the mouth, it can guide the tasting among its elegant tannins and mineral flavour with a great style.

Variety: 100% Nebbiolo

Vineyards: Bricco Ambrogio - Roddi, vineyards of the 1950s, 250/270 m. a.s.l. South exposition. 4500/5000 plants/ha 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 on the skin for 14/18 days in steel vats with controlled temperature between 24/30°C. Spontaneous malolactic fermentation.

Aging: 6 months in French oak (225 L) and 18 months in Austrian oak (2500 L)

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