## Negreta I



Symbol of those who begin the journey. Who believed first in the magic of the land: our grand-grandfather Minot. **Genesi** and careful guardian.

## NEBBIOLO D'ALBA DOC

## MINOT

Violet red and shiny amaranth, its beginning in the palate is smooth, when proud and direct tells in a whisper of violet, fresh chamomile and menthol influences, ripped currant and medlar's skin. With the same elegance it envelops your mouth in a silky, graceful, soft way to leave vanilla memories on the aftertaste.

Variety: 100% Nebbiolo

Vineyards: Monforte d'Alba, vineyards of the 1980s, 300/330 m. a.s.l. east exposition, 4500/5000 plants/ha **Soil composition**: clay, with blue marl.

**Vinification**: fermentation with the skins for 10/12 days in steel vats with controlled temperature between 24/28°C

Spontaneous malolactic fermentation

**Refinement**: in French oak (225 L) for 12 months.