

NEGRETTI

EZIO E MASSIMO

LA MORRA

ITALY



D I N O I

Nothing is purer than mother earth.
The native essence sought after with
modern knowledge.

We had few certainties, perhaps just one:
everything had changed.

If, on one hand the unknown was scaring
us, on the other it was pushing us to
action, to seek the origins, to be as pure
as possible.

So we went back to the moment when
everything began.

Our journey back to the past has triggered
scientific studies,
historical investigations.



The epilogue of our journey,
free expression of the vineyard,
in search of origins, **indigenous**
and ancestral expressions.

BAROLO DOCG BRICCO AMBROGIO RISERVA

D I N O I

Ruby red color with lively and intense amaranth reflections.

A complex nose of roots, rhubarb, undergrowth and china which alternates flashes of blue plum.

Deep and full in the mouth, It confirms its complexity and austere vibrant tone, occasionally nervous.

An articulated tannic complex structure maintains the tension of this Barolo.

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:
Indigenous yeast fermentation
with the skins for 25/30
days in Austrian oak barrels
with controlled temperature
between 27/30°C.
Spontaneous malolactic
fermentation.

Aging:
in Austrian oak barrels
(2500 L) on its own yeasts
or 36 months.



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LANGHE DOC CHARDONNAY

D I N O I

The color of this chardonnay is made of green shades on a lively yellow base.

A faceted and intriguing nose opens up with white flowers, develops to yellow petals and ends with to a peach and white chocolate notes.

It's full in the mouth although adrenaline, its lively acidity opens up to a savoury tasty creaminess.

Its long aftertaste leaves hints of star anise and nuances of mint.

Variety:
100% Chardonnay

Vineyards:
Bettolotti - La Morra,
vineyards of the 1990s,
230/270 m. a.s.l.
south-east exposition,
4500/5000 plants/ha.

Soil composition:
clay, plebbly, calcareous.

Vinification:
indigenous yeast fermentation
for 12/15 days in French oak
barrels with spontaneous
malolactic fermentation.

Aging:
in French oak barrels
(225 l) on its own yeasts for
10/12 months.

WHERE WE ARE



Member of

langa  style

Negretti is one of the company operates founding companies independently in of the "Langa Style", vineyard and in cellar, so a group of young each manufacturer has wine producers in the the opportunity to fully Langhe. A group of express their creativity friends with intentions and individuality of and same visions of the winemaker's, but what is communication approach to the market and marketing in place as a single group the wine world. Each called Langa Style.

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