

NEGRETTI

EZIO E MASSIMO

LA MORRA
ITALIA



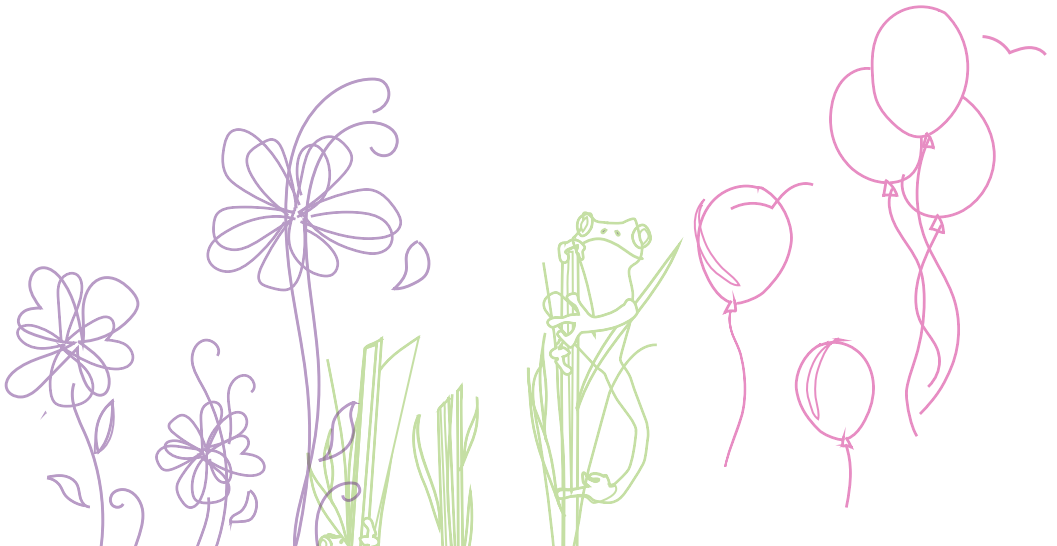
THE SCREWIES

A memory comes out every time we think about how all started,
an unclear purpose, then becoming awareness and a choice of life.

There's this image about ourselves as kids with our parents and that intense smell of must. It seems hard to tell, it's just a little scrap, a starting point, but we would have made few other things without it. Becoming aware of this marked our turning point, the choice of finding that ethereal thing we were breathing and putting it back in bottle. So today, near to the classical line, a

different one, young and lively was born.

The cork changes, the style makes new a step forward, to rediscover those young emotions with experience and enological research, that playful and dreamy icon of wine able to evoke lost, numb emotions that were waiting from too long somebody to wake them up, to be finally free to understand and interpret, as when we were kids.





Born from experimentation and tradition.
Playful and precious research
of the *youth* of King Nebbiolo.

LANGHE D.O.C. NEBBIOLO FLOS

Its shades who turn from purple red to violet and blue are the visual cloak of this wine.

Elegant and clear in its complexity reveals the violet of Nebbiolo mixed with blue plums, blueberries, blackberries and morello cherries.

On the palate it reveals its nobility like a young prince, with vibrant but silky tannins, well bound to contain a gentle pulp, its acid vein is persistent and soft and guides the palate between fruit and minerality.

Intriguing, complex and able to persist for a long time with its aromatic sensations.

Variety:
100% Nebbiolo

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

Soil composition:
clay, calcareous, sandy

Vinification:
cryomaceration before
fermentation with the
skin for 12/16 days in
steel vats. Controlled
temperature between
23/26°C. Spontaneous
malolactic fermentation

Aging:
6 months in still

Born from experimentation and tradition.
The research of alternative way,
of a **mediterranean** identity
of Chardonnay.

LANGHE D.O.C. BIANCO

JUMP

The bright and saturated golden yellow color immediately reveals the face of wine.

A chardonnay without mysteries, clear and dynamic with its citrus leaps mixed with an almost green banana.

Enveloping, wide, it gives a walk between generous notes of mediterranean and tropical fruit.

On the palate it confirms its size, rich, full of sun and summer, but its temper underlines his own noble origin.

Its well-present tannic vein mixes to an adrenaline citrus acidity.

Variety:
100% Chardonnay

Vineyard:
Bettolotti in La Morra,
planted in 1990,
230 / 270m above sea
level, south-east exposure,
4500/5000 vines / ha

Soil composition:
marly, calcareous, fresh

Vinification:
cryomaceration before
fermentation in contact
with the skins for 24/36
hours and fermentation
in stainless steel at a
controlled temperature
between 12 ° and 16 ° C.

Aging:
4 months in steel on its own
yeasts





Born from experimentation and tradition.
A successful game where the **heart**
it becomes a tribute to memory and dedication.

ROSE' WINE

ELLA

The onion skin pink color brings bright reflections of orange peel.

Elegant, nostalgic and whispering of loquat peels, ripe apricot pulp with a memory of strawberries and forest flowers.

On the palate it shows a solid structure confirming hints of fruit and compote, a thin sour and sapid vein outlines the character of Nebbiolo which here is shaded with feminine grace for its immediacy and great drinkability.

Variety:
100% Nebbiolo

Vineyard:
Rive - La Morra,
plant of 1980,
230/260m. slm,
south-east exposure,
4500/5000 vines/ha

Soil composition:
calcareous, fresh

Vinification:
cryomaceration with the
skins contact for 24/36
hours and fermentation
in stainless steel vats at
controlled temperature
between 13 °/16 ° C. for
15/20 days.

Aging:
4 months in steel vat on its
own yeasts

WHERE WE ARE



Member of

langua 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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