

NEGRETTI

AZIENDA AGRICOLA

LA MORRA
ITALY

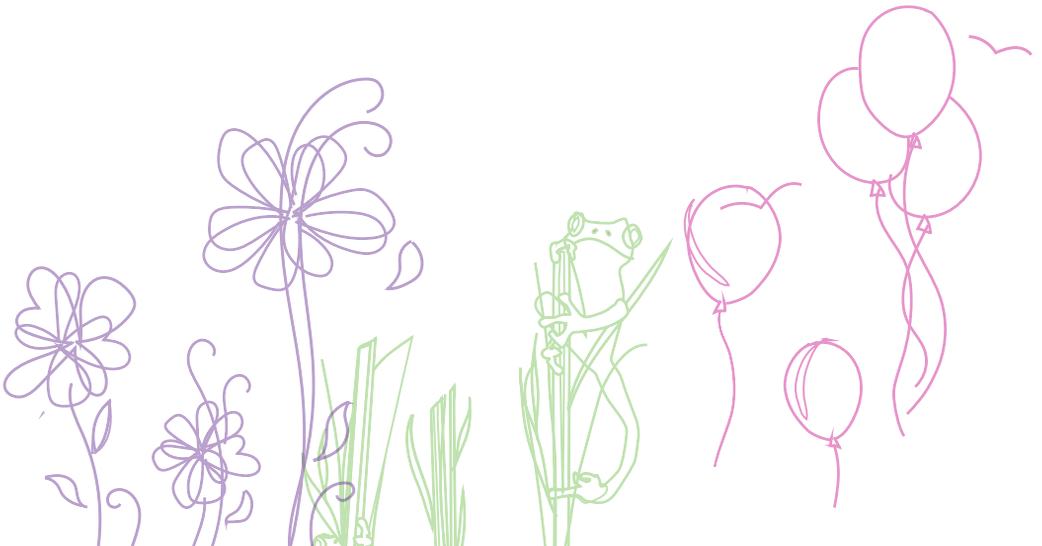


THE SCREWIES

*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. WHITE 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

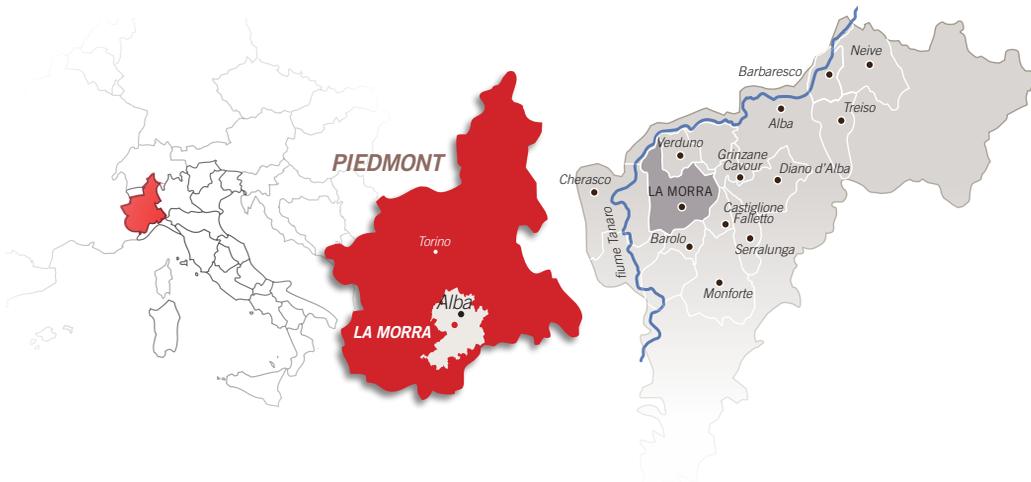
Vineyard: Rive - La Morra, plant of 1980, 230/260m. slm, south-east exposure, 4500/5000 vines/ha

Soil composition: clay, 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



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Member of



Negretti is one of the founding companies of the "Langa Style", a group of young wine producers in the Langhe. A group of friends with intentions and same visions of what

is communication and marketing in the wine world. Each company operates independently in vineyard and in cellar, so each manufacturer has the opportunity to fully express

their creativity and individuality of the winemaker's, but approach to the market place as a single group called Langa Style.

