

NEGRETTI

AZIENDA AGRICOLA



*Ancient, authentic, intense **roots**.
It gladly gives itself to the palate,
without fearing the judgement.
A multiple remedy for hurt and happy souls.*

BARBERA D'ALBA DOC SUPERIORE

Ruby violet with oneiric
blue reflexes.
The power of this wine screams
even before
the olfactory notes of ripped
plum, cassis, coffee
and mahogany.
The mouth explodes
in an alcoholic warm,
ripped tannin and cherry flesh
to end in a long rhythmic
note slightly toasted.

Variety: 100% Barbera

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

Soil composition: dark,
marl

Vinification:
fermentation with the skins
for 8/12 days in steel vats
with controlled temperature

between 23/30°C.
Spontaneous malolactic
fermentation.

Aging: in French oak (225 L)
and German oak (2500 L)
for 12 months.

AZIENDA AGRICOLA NEGRETTI S.S.A.

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