

# NEGRETTI

AZIENDA AGRICOLA



*A honour dedicated to the person  
who left us a priceless heritage:  
What her eyes have seen,  
what her hands have touched.  
**Granny** Adriana, Dadà for everyone.*

## LANGHE DOC CHARDONNAY DADÀ

Gold colour with deep shiny reflexes, notes of white peaches and flowers, ripped white fruits flesh mixed with green meadow notes. This grace can be found both in the nose and in the mouth. Acacia flowers and notes of a young jasmine are combined with a crispy acidity and a mineral salt that ends the sensorial journey of this incredible Chardonnay.

**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,  
plebby, calcareous.

**Vinification:** cryomaceration  
before fermentation of 60%  
in steel vats at controlled  
temperature between  
13/16°C for 25/30 days,

and 40% in French oak  
barrels with spontaneous  
malolactic fermentation

**Aging:** in steel and French  
oak barrels (225 L) on its  
own yeasts for 8/10 months.

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