

NEGRETTI

AZIENDA AGRICOLA



*Symbol of those who begin the journey.
Who believed first in the magic
of the land: our grand-grandfather Minot.
Genesi and careful guardian.*

LANGHE DOC NEBBIOLO MINOT

Violet red and shiny amaranth,
its beginning in the palate
is smooth, when proud
and direct tells in a whisper
of violet, fresh chamomile and
menthol influences, ripped
currant and medlar's skin.
With the same elegance it
envelops your mouth
in a silky, graceful, soft way
to leave vanilla memories
on the aftertaste.

Variety: 100% Nebbiolo

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

Soil composition: clay,
calcareous, sandy.

Vinification: fermentation
with the skins for 10/12 days
in steel vats with controlled
temperature between 24/28°C
Spontaneous malolactic
fermentation

Refinement: in French oak
(225 L) for 12 months.

AZIENDA AGRICOLA NEGRETTI S.S.A.

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