

NEGRETTI

EZIO E MASSIMO



*Pure power.
It's a sensorial journey
of noble truths.
It's the **principle** of our journey.*

BAROLO DOCG BRICCO AMBROGIO

Amaranth red with ruby reflections.
It shows a concentrated complexity, which spreads ripe raspberry, woody aromas, bitter orange peel and black peppercorn notes at the nose.
In the mouth it's warmy powerful but able to touch all the significant points of the palate sensitive to its thick tannic structure.
Its acidity is well aligned to the alcoholic level, driving the tasting with a certain character; this wine reaches high notes.
A long minerality confirms on the palate its olfactory complexity.

Variety:
100% Nebbiolo

Vineyards:
Bricco Ambrogio - Roddi,
vineyards of the 1950s,
250/270 m. a.s.l.
South exposition.
4500/5000 plants/ha

Soil composition:
white, clay, calcareous

Vinification:
fermentation with the skins
for 25/30 days in steel vats
with controlled temperature
between 27/31°C.
Spontaneous malolactic
fermentation.

Aging:
in French oak
(225 L) for 24 months.

AZIENDA AGRICOLA NEGRETTI S.S.A.

Fraz. Santa Maria – Loc. Peso 53 - 12064 La Morra (CN) - ITALY - Phone: +39 0173 509850 - Fax: +39 0173 500063

www.negrettivini.com - info@negrettivini.com

vininegretti@pec.it - P.IVA/CF: 03655040040