

NEGRETTI

EZIO E MASSIMO



*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, with blue marl

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

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

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