

NEGRETTI

EZIO E MASSIMO



*Born from experimentation and tradition.
The research of alternative way,
of a **mediterranean** identity
of Chardonnay.*

LANGHE D.O.C. BIANCO JUMP

The bright and saturated golden yellow color immediately reveals the face of wine.

A chardonnay without mysteries, clear and dynamic with its citrus leaps mixed with an almost green banana.

Enveloping, wide, it gives a walk between generous notes of mediterranean and tropical fruit.

On the palate it confirms its size, rich, full of sun and summer, but its temper underlines his own noble origin.

Its well-present tannic vein mixes to an adrenaline citrus acidity.

Variety:
100% Chardonnay.

Vineyards:
Bettolotti in La Morra,
planted in 1990,
230 / 270m above sea
level, south-east exposure,
4500/5000 vines / ha.

Soil composition:
marly, calcareous, fresh.

Vinification:
cryomaceration before
fermentation in contact with
the skins for 24/36 hours
and fermentation in stainless
steel at a controlled
temperature between 12 °
and 16 ° C.

Aging:
4 months in steel on its own
yeasts.

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