

NEGRETTI

EZIO E MASSIMO



*Born from experimentation and tradition.
Playful and precious research
of the **youth** of King Nebbiolo.*

LANGHE D.O.C. NEBBIOLO FLOS

Its shades who turn from purple red to violet and blue are the visual cloak of this wine.

Elegant and clear in its complexity reveals the violet of Nebbiolo mixed with blue plums, blueberries, blackberries and morello cherries.

On the palate it reveals its nobility like a young prince, with vibrant but silky tannins, well bound to contain a gentle pulp, its acid vein is persistent and soft and guides the palate between fruit and minerality.

Intriguing, complex and able to persist for a long time with its aromatic sensations.

Variety:
100% Nebbiolo.

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

Soil composition:
clay, calcareous, sandy.

Vinification:
cryomaceration before
fermentation with the skin
for 12/16 days in steel vats.
Controlled temperature
between 23/26°C.
Spontaneous malolactic
fermentation.

Aging:
6 months in still.

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