

NEGRETTI

EZIO E MASSIMO



*Unpredictable, exciting.
From wild nature, a **sinuous**
stretch between blue flowers
and wild herbs*

BAROLO DOCG MONVIGLIERO

A purple base enriched with bright garnet reflections is a prelude to a wild and elegant character, an unpredictable wine in its corollary of vegetal notes of violet and dry lavender, mixed spices with white pepper, ripe black cherry and blood orange peel. A lightly smooth tannin mixes with hints of currant berries and grilled grass, creating an harmonic astringency and silky notes in a constant growth of intensity.

Variety:
100% Nebbiolo

Vineyards:
Monvigliero - Verduno,
vineyards of the 1970s,
220/280m. a.s.l., south
exposition. 4500/5000
plants/ha

Soil composition:
white, silty-clayey,
calcareous

Vinification:
fermentation with the skins
for 20/25 days in steel vats
with controlled temperature
between 26/30 °C.
Spontaneous malolactic
fermentation

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

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