

NEGRETTI

EZIO E MASSIMO



*The epilogue of our journey,
free expression of the
vineyard, in search of origins,
indigenous and ancestral
expressions.*

BAROLO DOCG BRICCO AMBROGIO RISERVA

D I N O I

Ruby red color with lively and intense amaranth reflections.

A complex nose of roots, rhubarb, undergrowth and china which alternates flashes of blue plum. Deep and full in the mouth, It confirms its complexity and austere vibrant tone, occasionally nervous. An articulated tannic complex structure maintains the tension of this Barolo.

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:
Indigenous yeast
fermentation with the skins
for 25/30 days in Austrian
oak barrels with controlled
temperature between
27/30°C. Spontaneous
malolactic fermentation.

Aging:
in Austrian oak barrels
(2500 L) on its own yeasts
or 36 months.

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