

NEGRETTI

EZIO E MASSIMO



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

LANGHE DOC CHARDONNAY

D I N C I

The color of this chardonnay is made of green shades on a lively yellow base.

A faceted and intriguing nose opens up with white flowers, develops to yellow petals and ends with to a peach and white chocolate notes.

It's full in the mouth although adrenaline, its lively acidity opens up to a savoury tasty creaminess.

Its long aftertaste leaves hints of star anise and nuances of mint.

Variety:
100% Chardonnay.

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

Soil composition:
clay, plebbly, calcareous.

Vinification:
indigenous yeast
fermentation for 12/15
days in French oak
barrels with spontaneous
malolactic fermentation.

Aging:
in French oak barrels
(225 L) on its own yeasts for
10/12 months.

AZIENDA AGRICOLA NEGRETTI S.S.A.

Fraz. Santa Maria - Loc. Peso 53 - 12064 La Morra (CN) - ITALY - Phone: +39 0173 509850 - Fax: +39 0173 500063

www.negrettivini.com - info@negrettivini.com

vininegretti@pec.it - P.IVA/CF: 03655040040