

NEGRETTI

AZIENDA AGRICOLA

The Negretti family counts on four generations of wine-makers. In 2003 the two brothers and enotechnicians Massimo and Ezio Negretti started to produce wine under their family name: Negretti brand was born.

Two brothers and one soul, one dream: grown amid the vine fields, in the countryside tradition of hardworking inherited from their great-grandfathers, the life and aim of this two brothers are woven like vine branches.

The property of 13 hectares expands on the best exposed slopes of Langhe area from La Morra municipality, with its sandy soil perfect for elegant wines production like Rive, to Roddi municipality, an area with calcareous and marna soil where take life more structured wines like Bricco Ambrogio.

With its actual production of 45000 bottles per year, this family winery is growing year after year gaining slowly its potential production of 100000 bottles per year.

How much has been said and written about wine? It's on everyone's lips since the dawn of time. Yet it seems that his favorite place is the soul of those who taste it.





“DADA” LANGHE CHARDONNAY DOC

Grape 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, pebbly, calcareous.

Vinification: cryomaceration before fermentation of 60% in steel vats at controlled temperature between 13/16°C for 25/30 days, and 40% in French oak barrels with spontaneous malolactic fermentation.

Aging: in steel and French oak barrels (225 L) on its own yeasts for 8/10 months.

Tasting notes: gold colour with deep shiny reflexes, notes of white peaches and flowers, ripped white fruits flesh mixed with green meadow notes. This grace can be found also in the mouth: acacia flowers and notes of a young jasmine are combined with a crispy acidity and a mineral salt end.

Alcohol: 14%Vol



BARBERA D'ALBA DOC SUPERIORE

Grape variety: 100% Barbera

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

Soil composition: dark, marl

Vinification: fermentation with the skins for 8/12 days in steel vats with controlled temperature between 23/30°C.

Spontaneous malolactic fermentation.

Aging: in French oak (225 L) and German oak (2500 L) for 12 months.

Tasting notes: ruby violet with oneiric blue reflexes. The power of this wine screams even before the olfactory notes of ripped plum, cassis, coffee and mahogany. The mouth explodes in an alcoholic warm, ripped tannin and cherry flesh to end in a long rhythmic note slightly toasted.

Alcohol: 15%Vol



“MINOT” NEBBIOLO D'ALBA DOC

Grape variety: 100% Nebbiolo

Vineyards: Monforte d'Alba, vineyards of the 1980s, 300/330 m. a.s.l. east exposition, 4500/5000 plants/ha

Soil composition: clay, with blue marl.

Vinification: fermentation with the skins for 10/12 days in steel vats with controlled temperature between 24/28°C Spontaneous malolactic fermentation.

Refinement: in French oak (225 L) for 12 months.

Tasting notes: violet red and shiny amaranth, its beginning in the palate is smooth, when proud and direct tells in a whisper of violet, fresh chamomile and menthol influences, ripped currant and medlar's skin. With the same elegance it envelops your mouth in a silky, graceful, soft way to leave vanilla memories on the aftertaste.

Alcohol: 14,5%Vol



BAROLO DOCG

Grape variety: 100% Nebbiolo
Vineyards: Bricco Ambrogio - Roddi, vineyards of the 1950s, 250/270 m. South exp. 4500/5000 plants/ha
Rive - La Morra, vineyards of the 1980s, 230/260 m. a.s.l. south-east exp., 4500/5000 plants/ha.
Bettolotti - La Morra, vineyards of the 1990s, 230/270 m. a.s.l. south-east exposition, 4500/5000 plants/ha.
Soil composition: clay, calcareous, sandy.
Vinification: fermentation on the skin for 14/18 days in steel vats, 24/30°C. Spontaneous malolactic fermentation.
Aging: 6 months in French oak (225 L) and 18 months in Austrian oak (2500 L)
Tasting notes: balanced complexity between red and black fruits, winter cherry and white flesh, spicy notes and face powder. Intriguing and fresh in the mouth, elegant tannins and mineral flavor with a great style.
Alcohol: 14%Vol



“MIRAU” BAROLO DOCG

Grape variety: 100% Nebbiolo
Vineyards: Rive - La Morra, vineyards of the 1980s, 230/260 m. south-east exp., 4500/5000 plants/ha.
Bettolotti - La Morra, vineyards of the 1990s, 230/270 m. south-east exp., 4500/5000 plants/ha.
Soil composition: clay, calcareous, sandy.
Vinification: fermentation with the skins for 14/18 days in steel vats, 24/30°C. Spontaneous malolactic fermentation.
Aging: in Swiss oak (2500 L) for 24 months.
Tasting notes: purple reflexes mix amaranth with dark notes coming from a long refinement. Wearing an exotic dress: incense, turmeric, sandal and black liquorice are mixed with faraway spices and are confirmed during the tasting where black berries and gooseberry interchange with indian curry. A tannic complexity puts everything together surrounding mystic notes of incense.
Alcohol: 14,5%Vol



“RIVE” BAROLO DOCG

Grape variety: 100% Nebbiolo
Vineyards: Rive - La Morra, vineyards of the 1980s, 230/260 m. South-east exp. 4500/5000 plants/ha.
Soil composition: clay, calcareous
Vinification: cryomaceration before fermentation with the skin for 12/16 days in steel vats. Controlled temperature between 24/29°C. Spontaneous malolactic fermentation.
Aging: in French and Austrian oak (2500 L) for 24 months.
Tasting notes: ruby colour on a soft red basis. It's characterized by female notes of petals and lipstick, face powder and wild strawberry. In the mouth it's persistent and silky, with a well domesticated tannin and a rich, slightly acid but fragrant extraction. Its alcohol amplifies without mistake remarkable notes of flower and dry herbs.
Alcohol: 14%Vol



“BRICCO AMBROGIO” BAROLO DOCG

Grape variety: 100% Nebbiolo
Vineyards: Roddi, vineyards of the 1950s, 250/270 m. South exp. 4500/5000 plants/ha
Soil composition: white, clay, calcareous.
Vinification: fermentation with the skins for 25/30 days in steel vats with controlled temperature between 27/31°C. Spontaneous malolactic fermentation.
Aging: in French oak (225 L) for 24 months.
Tasting notes: amaranth red with ruby reflections. It shows a concentrated complexity, which spreads ripe raspberry, woody aromas, bitter orange peel and black peppercorn notes at the nose. In the mouth it's warmly powerful but able to touch all the significant points of the palate sensitive to its thick tannic structure. Its acidity is well aligned to the alcoholic level. A long minerality confirms on the palate its olfactory complexity.
Alcohol: 14,5%Vol