

NEGRETTI

AZIENDA AGRICOLA



*"Wine gives courage and makes
mens prone to passion"*
Ovidio

WHO WE ARE

We are two brothers. We give all our attention to the vineyards and the cellar trying to find the best balance between territory, tradition and innovation minimizing the chemical approach to produce real and honest wines.

Our roots are based on the passion and love for wine handed down from grandparents, wine growers and producers at the beginning of the last century.



Massimo, born in '78, enotechnician at ITAES of Alba and winemaker at the Turin University of Agriculture, "the technician", almost maniacal in the elegance research, dedicated body and soul to the vineyard and winery.



Ezio, born in '81, enotechnician at ITAES of Alba and graduated at the Economics Faculty of Turin, "the dynamic", loves the cellar works and put all his soul to introduce our territory and our wines into the markets.

THE PHILOSOPHY

We like to call ourselves young, dynamic and enterprising.

In our work we have an absolute, and it is the vineyard where we put all our efforts and our constant and persistent research of uncompromising quality, in full respect of the plant, while preserving the uniqueness that characterizes our territory and avoiding any overkill to give the natural time to vineyards to reach the perfection.

All vineyard operations, from fertilization, dry and green pruning, thinning, the greening of the rows to ligation and topping follow is made with as natural as possible approach. Therefore we do not use any type of synthetic fertilization or chemical treatments to produce wines true and honest.

THE CELLAR

Was this connection with the Langhe territory who finally give the courage to create our farm in 2003 located on the sweet hills surrounding the town of La Morra, became a UNESCO World Heritage Site in 2015.

Fermentation medium to long, with almost whole berries and delicate pumping to reach the racking off of skins intact as much as possible, to have a careful polyphenol extraction dosage convince us to use the most modern winery equipment.

For the wood aging we operate meticulous choices and we select with care each producer and we have extreme care about the forest of origin of wood to enhance the natural evolution of our wines.

When the wine is ready to bottling we don't make filtrations and we reduce at least as possible the sulfites additions to respect the naturalness of the whole process.



OUR VINEYARDS

Our vineyards covers 13 hectares of the beautiful villages of La Morra and Roddi.

The age of the vines varies between 30 to 75 years old with limited production per hectare to maximize the quality and enhance the characteristics of the "terroir" and the production area

For us the key is grassing of the vineyards with selected mixtures of herbaceous plants to give better balance between vegetation and production and preserve the presence of precious insects for vineyards.

We don't cut the plants, but the foot traffic through the vineyards operates a natural green manure, returning valuable nutrients to the vineyard.

Fertilization in our vineyards is purely organic as not to alter the natural composition of the soil.

The management of insects takes place through the "sexual confusion" that involves the use of insect pheromones to prevent the reproduction without any chemically action.

The harvest is handpick and we select carefully only the best grapes



OUR SELECTED VINEYARDS - CRU



BRICCO AMBROGIO – RODDI

Beautiful Cru of Roddi, where 75 old vines growing on marl and clay to create powerful and long-lived wines.



RIVE – LA MORRA

Elegant and refined Cru La Morra, where vines of about 45 years live on calcareous-sandy soils giving flowers and spices that enhance the refined character of this Barolo.



BAROLO DOCG BRICCO AMBROGIO

VARIETALS: nebbiolo 100%

GROWING LOCATION: Roddi, Cru Bricco Ambrogio

AVERAGE AGE OF VINEYARDS: 75 years

POSITION: facing south

AVERAGE PRODUCTION/HA: 5.5 tons

The King of wines. Comes from Nebbiolo grapes produced in a particularly suitable sub-zone, named Bricco Ambrogio in the town of Roddi, which are grown with the traditional Guyot system.

Bricco Ambrogio is a splendid cru and the Negretti family believe in that wine. The vineyards had around 75 years old, the exposure is south and the soil is dominantly calcareous marl with some limestone.

The grapes which are harvested in the mid of October arrive in the winery to be selected, picked and pressed. The most obtained, ferments at a controlled temperature with a 20/25 days maceration using the "cappello sommerso" method.

After drawing, the wine first matures in French Allier kegs for 24 months. After that, one more year of bottle aging before the commercialization.

To conserve the product in an optimal way the bottles are laid far from light and sudden temperature changes which could alter the structure.

TASTING NOTES

Mouthwatering sensations meld together, including ripe red berry, black raspberry, orange peel, white and black pepper, balsamic herbs and espresso. The tannins show a fine, silky quality and good acidity promise aging potential

GASTRONOMIC COMBINATION:

Tome (matured and strong cheese), ideal with roasted red meat and game.

BEST SERVING TEMPERATURE: 18°-20°C.

Help it to develop fragrances and aromas by decanting it one hour before consuming, then in a large wine glass to taste all of its quality.



BAROLO DOCG RIVE

VARIETALS: nebbiolo 100%

GROWING LOCATION: La Morra, Cru Rive

AVERAGE AGE OF VINEYARDS: 40/45 years

POSITION: facing south-east

AVERAGE PRODUCTION/HA: 6.5 tons

The King of wines. Comes from Nebbiolo grapes produced in a particularly suitable sub-zone, named Rive in the town of La Morra, which are grown with the traditional Guyot system.

Rive is a splendid cru and it's a typical expression of Santa Maria, considered one of the finest and representative zone for Barolo's production.

The vineyards had around 40/45 years old, the exposure is south-east and the soil is formed of layers of sand and clayey marl.

The grapes which are harvested in the first ten days of October arrive in the winery to be selected, picked and pressed. The most obtained, ferments at a controlled temperature with a 13/15 days of maceration.

After drawing, the wine first matures in Austrian oak barrels for 24 months. After that, one more year of bottle aging before the commercialization.

To conserve the product in an optimal way the bottles are laid far from light and sudden temperature changes which could alter the structure.

TASTING NOTES

Elegant and sweet bouquet sensations meld together with red berry, black raspberry, orange peel, white flowers and white pepper, balsamic herbs and ripe fruits. The tannins show a fine, silky quality and good acidity promise aging potential

GASTRONOMIC COMBINATION:

Tome(matured and strong cheese), ideal with roasted red meat and game.

BEST SERVING TEMPERATURE: 18°-20°C.

Help it to develop fragrances and aromas by decanting it one hour before consuming, then in a large wine glass to taste all of its quality.



BAROLO DOCG MIRAU

VARIETALS: nebbiolo 100%

GROWING LOCATION: La Morra, Cru Rive - Vineyard Mirau

AVERAGE AGE OF VINEYARDS: 35/40 years

POSITION: facing south-east

AVERAGE PRODUCTION/HA: 6 tons

Comes from Nebbiolo grapes produced in particularly suitable zone called Mirau, highest portion(280/320m.) of Cru Rive which are grown with the traditional Guyot system on the hills of La Morra, considered one of the finest and representative zone for Barolo's production.

A bottle that is representative and that is made with grapes from prized vineyards in La Morra area. The soil is formed of layers of sand and clayey marl with a high silt content, and is at an ideal altitude for nebbiolo, as well as lying in a perfect position facing due south-east.

The grapes which are gathered in the middle of October arrive in the winery to be selected, picked and pressed. The most obtained, ferments at a controlled temperature with a 10/15 days of maceration.

After drawing, the wine first matures in 25 hl swiss oak casks for about 24 months and the wine is an example of very traditional expression of Langa. Once bottled, it rests and evolves for a further 12 months before being sold.

To conserve the product in an optimal way the bottles are laid far from light and sudden temperature changes which could alter the structure.

TASTING NOTES

Bold and beautiful, elegant expression of intensity and personality. There's great complexity here in the form of cola, black fruit, licorice, rose and balsamic aromas. Ripe concentration and fruit flavors help balance out the silky tannins

GASTRONOMIC COMBINATION:

Tome (matured and strong cheese), ideal with roasted red meat and game.

BEST SERVING TEMPERATURE: 18°-20°C.

Help it to develop fragrances and aromas by decanting it one hour before consuming, then in a large wine glass to taste all of its quality.



BAROLO DOCG

VARIETALS: nebbiolo 100%

GROWING LOCATION: La Morra

AVERAGE AGE OF VINEYARDS: 40/45 years

POSITION: facing south-east

AVERAGE PRODUCTION/HA: 6.5 tons

Comes from Nebbiolo grapes, which are grown with the traditional Guyot system on the hills of La Morra, considered one of the finest and representative zone for Barolo's production.

Here is all the philosophy of the Negretti estate. A bottle that is representative and that is made with grapes from prized vineyards of Santa Maria, but in percentages that are too small to be vinified separately. The soil is formed of layers of sand and clayey marl with a high silt content, and is at an ideal altitude for nebbiolo, as well as lying in a perfect position facing due south-east.

The grapes which are gathered in the middle of October arrive in the winery to be selected, picked and pressed. The most obtained, ferments at a controlled temperature with a 12/15 day of maceration.

After drawing, the wine first matures in French Allier barriques for 6/8 months, and successively in 25 hl French oak casks for about 18 months. Once bottled, it rests and evolves for a further 12 months before being sold.

To conserve the product in an optimal way the bottles are laid far from light and sudden temperature changes which could alter the structure.

TASTING NOTES

There's a touch of sweetness evident in the bouquet who offers a fine point of overripe fruit surrounded by tobacco, cola, licorice, toasted nut and dark chocolate. The silky palate delivers ripe black cherry and balsamic notes, smooth tannins and fresh acidity.

GASTRONOMIC COMBINATION:

Tome (matured and strong cheese), ideal with roasted red meat and game.

BEST SERVING TEMPERATURE: 18°-20°C.

Help it to develop fragrances and aromas by decanting it one hour before consuming, then in a large wine glass to taste all of its quality.



NEBBIOLO D'ALBA DOC

VARIETALS: nebbiolo 100%

GROWING LOCATION: Monforte d'Alba

AVERAGE AGE OF VINEYARDS: 35 years

POSITION: facing south-west

AVERAGE PRODUCTION/HA: 7.5 tons

This is a red wine with very long-standing traditions. It is made from nebbiolo grapes grown on the hills of Monforte d'Alba, considered one of the finest zone for grown nebbiolo using the classic Guyot vine-training system.

For the Negretti family to make an important Nebbiolo, with selected grapes, is a choice, a tribute to the varietal that made this land famous. And the medium textured with tendency to calcareous soil gives it a powerful body but a very fine elegance.

The grapes are harvested in the beginning of october. In the winery they are destemmed and crushed before the must ferments on the skins for 8-10 days at controlled temperature.

The wine is then drawn off for ageing in french Allier oak barrels for 12 months.

Before selling the bottles are best stored lying down away from sources of light and changes in the temperature, which could affect the wine's structure.

TASTING NOTES

Elegant feel that gives it a feminine, but intense and complex aurea. Violets aromas and firmly silky tannins are followed by small red fruits berry, tobacco and cola flavors mixing to hints of vanilla and high quality oak.

GASTRONOMIC COMBINATION: strong, mature cheeses and roast white meat when young; roast red meat and feathered game if aged.

BEST SERVING TEMPERATURE: 18-20°C. Its aromas will develop to the full if it is decanted one hour before serving in large-bowled glasses, which will then allow all its qualities to be enjoyed.



BARBERA D'ALBA DOC SUPERIORE

VARIETALS: barbera 100%

GROWING LOCATION: La Morra

AVERAGE AGE OF VINEYARDS: 35 years

POSITION: facing south-west

AVERAGE PRODUCTION/HA: 7.5 tons

This is a red wine with very long-standing traditions. It is made from barbera grapes grown on the hills of La Morra using the classic Guyot vine-training system.

This wine is a representative of grapes from our vineyards in La Morra, grown in a particular wind-swept crests and on soil with a high percentage of sand and silt.

Some of these vineyards are old, while most have been replanted using small cluster clones grafted onto moderately vigorous stock.

The grapes are harvested in early October, and are taken to the winery where they are de-stemmed and crushed. The must ferments on the skins for 8-12 days at a controlled temperature, before being drawn off.

The wine then matures in Allier-Nevers oak barrels and 25Hl German casks for around 12 months to gives it more balance between strong body, acidity and tannins.

The bottles are stored lying down away from sources of light and changes in the temperature, which could affect the wine's structure.

TASTING NOTES

Deep ruby red and rustic aromas of red and black fruits combined with spicy notes, espresso and toast. Intense but velvety dense core with a fairly marked acidity, silky tannins. Full and balanced after adequate ageing

GASTRONOMIC COMBINATION: hot Piedmontese starters, particularly flavor some pasta dishes, braised meat and game, and matured local cheeses.

BEST SERVING TEMPERATURE: 18-20°C. Its aromas will develop to the full if it is decanted one hour before serving in large-bowled glasses, which will then allow all its qualities to be enjoyed



DADA' LANGHE DOC CHARDONNAY

VARIETALS: chardonnay 100%

GROWING LOCATION: La Morra

AVERAGE AGE OF VINEYARDS: 25 years

POSITION: facing north/ west

AVERAGE PRODUCTION/HA: 7.5 tons

This Chardonnay is a gift to our beloved grandmother Adriana. She was an example of sweetness, moral values and love for life. She grow us and she will be always be grateful. Love you DADA'
Ezio & Massimo

Here on the hills of La Morra the vineyards are trained according to the traditional Guyot system.

The Chardonnay is cultivated using mainly small-cluster French clones on a calcareous soil, west exposed, located in the bottom of the hill where there is a very important short-term variability of temperature between night and day in order to preserve the primary grapes aroma and to save a good acidity.

The grapes are picked in the middle of September. When they reach the winery they are pressed softly to obtain their juice, 60% of it makes the fermentation in stainless steel, while the other 40% ferments in Allier oak barrels, where it continues to mature for 8-10 months and make also a malolactic fermentation.

The two lots are then skilfully blended, and bottled at a controlled temperature to keep all the wine's fragrance and aromas intact.

TASTING NOTES

Great structure and nicely crisp taste with invitingly fruity nose and acacia blossom overtones with delicate hints of butter and honey blend to the lovely vanilla of noble oak.

GASTRONOMIC COMBINATION: the barrel fermentation provides the wine with sweet tannins, which match it nicely with slightly fatty dishes and white meats, as well as fish and shellfish.

BEST SERVING TEMPERATURE: 10-11°C. Its aromas will develop to the full if it is served not overly chilled in Bordeaux glasses, which will then allow all its qualities to be enjoyed

MEMBERSHIP



**5 WINEMAKERS • 5 FRIENDS • 5 YOUNG MEN FROM LANGHE • 5 OPEN MINDS
• 5 GUYS THAT BELIEVE IN TOGETHER IS POSSIBLE**

Negretti is one of the founding companies of the “Langa Style”, a group of young wine producers in the Langhe. A group of friends with intentions and same visions of what is communication and marketing in the wine world. Each company operates independently in vineyard and in cellar, so each manufacturer has the opportunity to fully express their creativity and individuality of the winemaker’s, but approach to the market place as a single group called Langa Style.

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