

NEGRETTI

AZIENDA AGRICOLA

Negretti 2017 Dadà

Langhe Chardonnay - Barrel Fermented - 0.75L



SHORT DESCRIPTION

Straw yellow with green tinges. Apple and acacia blossom, hints of butter and honey. A crisp wine with great structure with hints of vanilla. Sweet tannins, dry, full-bodied. AWARDS: 2017 vintages are certificate with GREEN EXPERIENCE, a biologic certification for 'Sustainable & Organic Wines' specific for the Piedmontese producers. Eco-friendly and sustainable viticulture and productions. Protection of biodiversity and of the natural environment. Elimination of chemical weeding in vine-rows. Sowing of herbal and floral essences in the vineyard. Dissemination of useful pollinating insects.

Climate:

the Piedmont wine region has a colder, continental winter climate, and significantly lower rainfall due to the rain shadow effect of the Alps.

Soil:

the soil is dominantly calcareous marl with some limestone.

Vinification:

100% Chardonnay. Partly aged in steel, partly aged in allier oak barrels for 8-10 months.

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Piemonte - Nebbiolo - Barolo Azienda Agricola Negretti. A small family property located in La Morra. The two brothers Massimo and Ezio are constantly looking for quality with respect for the terroir and based on the most modern knowledge. This led to the start of their own winery in 2002 in the middle of the gentle hills around the village of La Morra.



Allied Vintners Denmark Website

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