



ENOCLASSICA

selection

Barolo DOCG

Producer Azienda Agricola Negretti

Winemaker Luca Caramellino

Estate Founded 1980

Country Italy

Region Piemonte

Appellation Barolo DOCG (La Morra)

Grape Varietal 100% Nebbiolo

Soil Composition Sandy Clay and Limestone

Elevation 250 Meters

Fermentation Method Alcoholic fermentation with moderately long maceration. Frequent rack and returns permit the extraction from the skins and pips of tannins needed to give the wine longevity and structure

Aging Aged for at least three years, including two in large oak barrels and one in bottle.

Alcohol Content 14.5%

Tasting Notes Garnet red with orange highlights. Intense, elegant nose with tertiary and spicy notes of liquorice, tobacco and vanilla. An austere, robust wine with excellent tannic structure and a noble, velvety mouthfeel.

