

General Info

Country: Italy

Region: Piedmont

Appellation(s): La Morra

Producer: Ezio and Massimo Negretti

Year Founded: 2003

Annual Production Total: 60,000 bottles

Farming: Sustainable

Harvest Method: Manual

Total Estate Size: 15 ha



Azienda Agricola Negretti

The passion ‘della terra La Morra’ is palpable when speaking with brothers Ezio and Massimo Negretti. Getting their hands dirty in the vines and their work in the cellar gives them life and they are not at all hesitant to share that passion with us. The Negretti Winery as it is today was founded in 2002 however, the brothers are fourth generation wine growers and their respect for the traditions of their great-grandparents is evident in each bottle.

La Morra, located in the north-west region of the DOC and known for producing more elegant style of Barolo with its slightly sandier soil than other villages with a good amount of clay. A long stretch running north-south, facing east or south-east it’s one of the higher hills in the region. Wines from Rive (La Morra) tend to highlight this elegant style while wines from Bricco Abrogio (Roddi) are more powerful yet balanced.

The Wines



LANGHE BIANCO 'JUMP' CHARDONNAY

100% Chardonnay from 35yr old vines in marl/calcareous soil, 230-270m above sea level. Cryomaceration before fermentation with skin contact for 24-36h, fermentation in stainless steel. Rests 4 months on lees.



BAROLO

100% Nebbiolo blended from 3 plots, Bricco Ambrogio in Roddi with 75yr old vines, Rive in La Morra with 45yr old vines and Bettolotti in La Morra with 35yr old vines. Fermentation in steel vat, remaining with the skin for up to 18 days. Spontaneous malolactic fermentation. Aged 6 months in French oak (225L) and 18 months in Austria Oak (2500L). Unfiltered 2020- 93 points James Suckling



BAROLO 'Bricco Ambrogio'

100% Nebbiolo from the Bricco Ambrogio vineyard in Roddi with 75yr old vines at a southern exposure with an elevation of 250-270m. White clay and calcareous soil. Fermentation in steel vat, remaining with the skin 25-30 days. Spontaneous malolactic fermentation. Aged 24 months in French oak (225L). Unfiltered



BAROLO 'Rive'

100% Nebbiolo from the Rive vineyard in La Morra with 45yr old vines at a south-east exposure with an elevation of 230-260m. Clay and calcareous soil. Fermentation in steel vat, remaining with the skin up to 16 days. Spontaneous malolactic fermentation. Aged 24 months in French and Austrian oak (2500L). Unfiltered