



KERMIT LYNCH WINE MERCHANT

GIULIA NEGRI

Country: Italy

Region: Piedmont

Appellation(s): Barolo, Langhe

Producer: Giulia Negri

Founded: 2001

Annual Production: 4,000 cases

Farming: Organic (certified)

Website: www.giulianegri.com

Taking over a well-established Barolo estate at the tender age of 24 is an incredibly daunting prospect, but for Giulia Negri, the latest in a 150-year line of grape growers in the Langhe commune of La Morra, the challenge proved irresistible. After completing studies in management and biology, and fresh off an inspiring trip to Burgundy where she truly began forming her palate, Giulia returned to La Morra motivated to learn all the secrets to making fine wine in her native Piemonte. She started small, releasing microcuvées under her own label, before finally taking over the totality of vineyard management and production in 2014.

In the heart of the Serradenari *cru* of La Morra—the highest point in the Barolo zone, with vineyards culminating at 536 meters above sea level—Giulia passionately pursues her goal of crafting Barolo with a Burgundian sensibility. In fact, she even inherited small parcels of Chardonnay and Pinot Nero that her father planted on the estate's cooler, north-facing sites, allowing her to pay tribute to the great wines of the Côte d'Or through the lens of Piemontese soil.

But Nebbiolo reigns in these parts, and Serradenari yields a Barolo of regal pedigree. The elevation, coupled with a complex mosaic of soils unique to this part of the Langhe, sets the stage for Giulia to create Barolos marrying delicate floral aromas and elegant fruit with a deep mineral foundation. With fine-grained, tightly knit tannins, her seductive wines charm in their youth but have the structure for serious bottle aging.

Upon Giulia's arrival at the helm of the estate, the modest cellar was filled with small Burgundian *barriques*. After tasting all around the Langhe and learning from some of Barolo's most distinguished growers, it quickly became clear that large casks were key to preserving Nebbiolo's tension and mystical energy. With the goal of maximizing an honest expression of *terroir*, she has gradually replaced the smaller barrels with *botti grandi*. Her artisanal approach and espousal of traditional production methods extends to sustainable viticulture, eschewal of commercial yeasts and other additives, harvesting by hand, minimizing filtration, and long but gentle macerations in the cellar.

Barologirl, as she has become known, may still be the new kid on the block in La Morra, but tasting her wines reveals a fine touch and devout respect for tradition that already places her wines among the region's classics. We are happy to urge you to include a bottle of Giulia's lovely Barolo in your next order, and thrilled for you to see why we added her domaine to our portfolio.

GIULIA NEGRI

SERRADENARI - VITICOLTORI IN LA MORRA

BAROLO
D.O.C.G.
SERRADENARI

vendemmia
2015





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GIULIA NEGRI (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Langhe Chardonnay “La Tartufaia”	Chardonnay	Planted in 2004	Sand, Limestone	.5 ha
Langhe Pinot Nero “La Tartufaia”	Pinot Nero	Planted in 2004	Sand, Clay	1 ha
Langhe Nebbiolo “Pian delle Mole”	Nebbiolo	Planted in 2006, 2015	Sand, Clay	1.5 ha
Barolo “La Tartufaia”	Nebbiolo	Planted in 2004**	Sand, Clay	2 ha
Barolo <i>Serradenari</i>	Nebbiolo	Planted in 2003	Clay, Loam, Marl	1 ha
Barolo <i>Marassio</i>	Nebbiolo	Planted in 2004, 2006	Clay, Loam, Limestone	.8 ha

* “ha”=hectares; one hectare equals roughly two and one half acres

VITICULTURE / VINIFICATION

- Practicing organic since 2014, full conversion certified by Valorialia for 2019 vintage
- All grapes are harvested by hand
- Wines fermented with indigenous yeasts
- All wines are sourced from estate-owned vineyard in the Serradenari *crù* of La Morra except where noted **

Langhe Chardonnay “La Tartufaia”:

- Northern exposition at 500 meters (1,640 feet) above sea level
- Fermentation in 350-L French oak barrels for 20 days
- Aged 16 months in 350-L French oak barrels
- Completes malolactic fermentation
- 30% of barrels are new oak

Langhe Pinot Nero “La Tartufaia”:

- Northern exposition at 520 meters (1,706 feet) above sea level
- Fermentation in conical oak vats for 25 days
- Aged 16 months in 228-L French oak *barriques*
- 30% of *barriques* are new oak

Langhe Nebbiolo “Pian delle Mole”:

- Northern exposition at 500 meters (1,640 feet) above sea level
- Fermentation in stainless steel tank for 15 days
- Aged 14 months in stainless steel and 500-L *tonneaux*



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GIULIA NEGRI (continued)

Barolo “La Tartufaia”:

- Western exposition at 460 meters (1,509 feet) above sea level
- A blend of 80% Serradenari *cru* and 20% Brunate *cru*** (Brunate *cru* grapes are purchased, 40-year-old vines)
- Aged 24 months in 25-HL Slavonian oak barrels
- Named after the truffle fields Giulia’s grandfather planted on the property before her father replaced them with vineyards

Barolo *Serradenari*:

- Southwestern exposition at 520 meters (1,706 feet) above sea level
- Fermentation in 60-HL conical wooden vats for 40 days
- Aged 30 months in 25-HL Slavonian oak barrels
- Wine is not filtered

Barolo *Marassio*:

- Western exposition at 520 meters (1,706 feet) above sea level
- A selection from the Marassio sub-parcel, the highest part of Serradenari
- Fermentation in 60-HL conical wooden vats for 40 days
- Aged 30 months in 25-HL Slavonian oak barrels
- Wine is not filtered