

## Giulia Negri

### 2016



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 was an intern with Louis-Michel Liger-Belair, Giulia returned to La Morra motivated to learn all the secrets to making fine wine in her native Piemonte. She started small, releasing micro cuvées under her own label, before finally taking over the totality of vineyard management and production in 2014.

Following a three-year conversion process, Giulia Negri (Serradenari) is now a certified organic winery. The vineyard team adopted Simonit & Sirch pruning methods for old Guyot vines that reduce infection spots and keep the vines in good health. A new winery construction project was set to start this year, but it has been postponed temporarily because of the COVID-19 outbreak. Unfortunately, high-altitude vineyards in La Morra are sometimes vulnerable to bad weather and hail. A violent storm in 2019 caused big damage, and 40% of the fruit was lost. Giulia Negri farms some of the highest vineyards in Barolo, planted at 450 to 536 meters above sea level. They boast sweeping views of the Italian Alps with clear air, breezes and light.

The Burgundy similarities are well made with these wine, La Tartufaia could be a top 1er Cru Chambolle-Musigny, all finesse and elegance, the La Serradenari a Le Chambertin, the Marassio a majestic Clos de Beze.

Another reviewer has likened these to the wines of Maria-Teresa Mascarello – high praise indeed!

### **2017 Langhe Pinot Nero La Tartufaia, Giulia Negri @ £150 c/s IB –**

5 cases available (6 bottles per case)

***Giulia 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.***

After her inaugural trip to Burgundy, Giulia returned no fewer than seven times over the ensuing year! Her in-depth study of the region gave her the tools to pay homage to its wines with a Pinot Nero of her own. Aged in barriques for approximately 16 months this Pinot Noir is distinguished by elegance and finesse. Bright and chiselled, it offers lovely wild berry fruit and the fresh, earthy, signature common to Piemontese reds. This comes highly recommended!

**2016 Barolo La Tartufaia, Giulia Negri @ £235 c/s IB** – 4 cases available  
(6 bottles per case)

***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.***

Underbrush, toasted hazelnut, eucalyptus and woodland-berry aromas mingle together on this elegant red. On the linear, structured palate, firm refined tannins accompany red cherry, spiced cranberry, mint and tobacco alongside fresh acidity. Drink 2024–2036.

**93 Points, Kerin O'Keefe, Wine Enthusiast**

**2016 Barolo La Serradenari, Giulia Negri @ £325 c/s IB** – 1 case  
available (6 bottles per case)

***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.***

Fragrant and chock-full of finesse, this radiant red opens with enticing scents of rose, woodland berry, dark spice and a whiff of wild herb. The vibrant, elegant palate delivers juicy red cherry, strawberry compote, licorice and hints of hazelnut set against taut polished tannins. Bright acidity keeps it balanced. Drink 2024–2036.

**95 Points, Kerin O'Keefe, Wine Enthusiast**

**2016 Barolo Marassio, Giulia Negri @ £545 c/s IB** – 1 case available (6  
bottles per case)

***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.***

Made from high-altitude vineyards in La Morra, this standout red has aromas evoking tilled earth, toasted nut, underbrush and eucalyptus. On the firmly structured palate, assertive close-grained tannins accompany juicy morello cherry, strawberry, hazelnut and tobacco. Give it time to fully develop. Drink 2024–2036.

**95 Points, Kerin O'Keefe, Wine Enthusiast**

Please let me know your requirements.

*Offered subject to remaining unsold and final written confirmation.*

*Wines available in the spring of 2021.*

*Delivery will be charged at cost.*