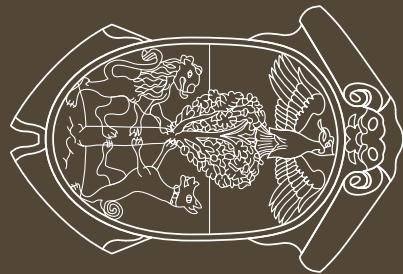


# NEGRI



featured products





# About us

The “**Negri**” Estate is situated on a hill above Rasa Bay in a small village called Brgod (Trget) which is approximately 6 km from Labin (10 km from Rabac). Our first olive groves can be found in this beautiful location, which is open to visitors. During a visit to the Negri Estate you could attend a brief lecture on the basic questions relating to the growing of olive trees, varieties of olives and all the work involved in achieving world quality **Negri Olive Oil**. The oil can later be tasted in our Gastro gallery in Labin.

The **Gastro-Art Gallery** is located in our historic **Negri Palace** at G.Martinuzzi 11 which can accommodate 50 people. Within the gallery there is a shop which sell **Negri Olive Oil, quality Negri wine and Negri liqueur**. The space is further enriched by the exhibition displaying works of art by the academic artist and wife, **Anessa Negri Alagic**. Your visit will offer you an insight into the history of olive oil and a sensual experience when tasting the oil, wines and liqueurs as well as the visual experience of the art works. We are calling this: **NEGRI - OLIVE: History, Art, Experience**.

# *Negri Olive oil*



Our Negri Olive Oil is produced by a cold processing method resulting in high levels of natural antioxidants which guarantee a healthy diet and have healing properties. Selected varieties give the oil a magnificent green colour, equalling the bitterness and spiciness of the bitter almond and thyme, as well as the specific smell and taste of the olives, apples and grass. It is this delicate smell and taste which is the basis of the Mediterranean cuisine.

This is confirmed by the high awards and recognition at exhibitions like the awards at the **OLEA** Association of Olive growers of Istria County, **Noćnjak** Croatian Olive Oil, **NYIOO New York USA**, **OLIVE JAPAN Tokio**, **AIPO** - Italy, Olio Capitale – Trieste, Zadar, Vodnjan, Krasica Olive Oil competition, professional journals like **MASLINA (OLIVE)**, **Wine Academy**, etc.

Our name has been listed in the top-quality guide of Extra Virgin Oils of the world **FLOS OLEI** (our oil is among the 6 best rated olive oils from Croatia) for a number of years.



NEGRI

## Negri Olive oil

premium istrian olive oil

Bottle 0,500 cl.  
SG (Salva Gocce) EVOO

17  
euro



## Negri Olive oil

premium istrian olive oil

Bottle 0,250 cl.  
SG (Salva Gocce) EVOO

9  
euro



## Negri Olive oil

premium istrian olive oil

Bottle 0,100 cl.  
SG (Salva Gocce) EVOO

6  
euro





Negri  
Wine



# *Il Cavaliere Negri*

## *Sparkling Malvasia*

The wine offers a fine balance between its sweetness and its aromatic components. Its low alcohol content results in a light and pleasant wine, that is ideal for accompanying desserts of all kinds or like an aperitif..

This wine is dry, partly warm and partly soft, while remaining surprisingly fresh and full-flavoured with medium body. It is balanced with medium intensity and a long finish.  
Sweet in the taste with a pleasant and typical aromatic note.

Bottle 0,750 cl.  
*Il Cavaliere Negri NEGRI*

**15**  
euro



# Malvasia 2017

The fine Malvasia nose reminds of acacia flowers, immediately turning into shades of green apple. Dry premium wine with full, rich, harmonious and complex taste, leading to a very balanced and long lasting flavour.

It is crystal clear and full-bodied. The wine is dry, warm and soft, while retaining a lovely freshness and mild tannins. It is flavourful and mineral with a full body. It is very well balanced and has an intense, refined flavour with a lovely finish.

*Bottle 0,750 cl.  
Malvasia NEGRI*

**9**  
euro



# Muskat Bianco

One of the most appreciated from more than hundred Muscat varieties grown around the world. In our edition we tried to preserve the unique aroma of natural ripe grapes, luxury of great desert wines, freshness and lightness by which Istrian Muscat is famous for.

The wine is semi-dry, partly warm and partly soft, while retaining a lovely freshness and delicious flavour with medium body. It is well balanced and intense in flavour with a long finish. It is flavourful, harmonious and highly drinkable.

*Bottle 0,500 cl.  
Muskat Bianco NEGRI*

**9**  
euro



# Chardonnay 2016

This wine was fermented and aged in small barrique barrels. The dry wine is refreshing and "greasy" on the nose, with citrus and passion fruit notes. Bottles should be decanted one hour before tasting.

Wine of pleasant freshness and minerality. The colour is green-yellow and it has an intense white fruit aroma with a tinge of bread crust and citrus fruits. It goes well with cold pasta salads, vegetable soups and seafood.

Bottle 0,750 cl.  
Chrardonnay NEGRI

9  
euro



# Rosé 2017

Half dry wine of intense rosé colour, resembling ripe strawberries. Very pleasant flavour, reminding of flowery scents and a specific lightness.

This wine is dry, partly warm and partly soft while also being pleasantly fresh. It is mildly tannic, flavourful and has medium body. The wine is balanced with an expressed intensity and a medium finish. It is harmonious and drinkable.

Bottle 0,750 cl.  
Rosé NEGRI

9  
euro



# 2015 *Merlot*

Balanced dry wine of ruby red colour. Nose with reminiscent of forest fruits and a slight touch of raspberry. Very harmonious and long lasting flavour.

This wine features a lovely, elegant ruby red colour. The wine is dry, warm and velvety soft. It has a lovely freshness and refined, soft tannins. It is very flavourful, highly drinkable and full-bodied. The wine is balanced, intense in flavour and has a long finish. It is flavourful and harmonious, featuring notes of prune in the aftertaste.

*Bottle 0,750 cl.  
Merlot NEGRI*

**11**  
euro



# Teran

This wine features a lovely, ruby red colour with a purple sheen. It is clear with medium body. The bouquet opens with berry notes dominated by blueberry.

It is dry, partly warm and soft, while retaining a crisp freshness with astringent tannins and medium body. This wine is well balanced with an intense flavour and long finish.

Bottle 0,750 cl.  
Teran NEGRI

11  
euro



# Negri spirits

The most gently pressed grapes provide us with first class raw material for grape pomace brandy, better known by its traditional name here in Istria as Grappa.

Great care is placed in the production process to extract only the best part of the essence for your enjoyment pleasure.



NEGRI

### Negri Salvia

salvia liqueur

Bottle 0,200 cl.

**9**  
euro



### Negri Teranino

teran liqueur

Bottle 0,200 cl.

**9**  
euro



### Negri Medica

honey liqueur

Bottle 0,200 cl.

**9**  
euro





NEGRI

**Negri Oliveto**  
olive liqueur

Bottle 0,200 cl.

9  
euro



**Negri Bianca**  
schnapps / grappa

Bottle 0,200 cl.

9  
euro



**Negri Biska**  
biska liqueur

Bottle 0,200 cl.

9  
euro





# Negri

Olive

Palazzo Negri - Art Gastro Gallery / LABIN OLD TOWN



## FLOSOLEI

Another positive result for William and Anessa Negri, who show a growing interest in high quality. Their farm is situated in Trget, in the municipality of Raša, along the eastern coast of the Istrian peninsula. Here they carry on a noble family tradition and since 2001 have been running 13 hectares of olive grove with 5,500 trees. We recommend the very good selection proposed, the Extra Virgin Negri, which is a beautiful intense limpid golden yellow colour with slight green hues. It's aroma is ample and rotund, rich in vegetal hints of artichoke and wild chicory, together with distinct notes of officinal herbs, especially mint and rosemary. It's taste is complex and strong, with a flavour of sage, lettuce and a note of black pepper, almond and white apple. Bitterness and pungency are definite and harmonic, with evident sweetness. It would be ideal on legume appetizers, boiled beans, vegetable salads, seared potatoes, barely soups, pasta with tomato sauce, barbecued fish, amberjack tartare, roast rabbit, grilled poultry, mozzarella cheese.

Marco Oreggia  
Flos Olei



# NEGRI

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