

PODERI LUIGI EINAUDI

LANGHE DOC BARBERA

This wine is among the most historic references in production.

TASTING NOTE



Ruby red color with garnet shades. It has an intense and mature aroma, is full-bodied, has a red fruit flavor and is softened by the tannins of the wood, which make it soft and complex.



PODERI
LUIGI EINAUDI
CASA FONDATA
NEL 1897



FOOD PAIRINGS

Can be paired with important meats and medium-aged cheeses.



VINEYARD & PRODUCTION INFO

Vineyard size: 2,20 Ha

Soil composition: marly-calcareous-clayey

Training method: Guyot

Elevation: 380 m.

Exposure: South, South est

Vine age: From 20 to 41 years old

Harvest time: mid/late September

First vintage of this wine: 1930

Production: 25,000



WINEMAKING & AGING

Variety composition: Barbera 100%

Fermentation container: Cement

Length of alcoholic fermentation: 8-10 days

Fermentation temperature: 30 degrees

Maceration technique: no

Malolactation fermentation: yes

Type of aging container: concrete and then tonneau

Size of aging container: from 5,500 liters up to 6,800 litres

Type of oak: French oak

Length of aging: 12 month

Length of bottle aging: 6 months



TECHNICAL DATA

Alcohol: 14,5 % abv

Residual sugar: 1,04 g/L

Acidity: 0,47 g/L

Dry extract: 27,9 g/L



PRODUCER PROFILE

Estate owned by: Poderi Luigi Einaudi

Winemaker: Zvonimir Jurkovic

Winery production: 400,000 bts

Region: Piedmont



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875 6th Ave Suite 15 New York,
New York 10001