

PODERI LUIGI EINAUDI

BAROLO DOCG BUSSIA

A wine suitable for long evolution in the bottle, up to 25-30 years and beyond in the best years.

TASTING NOTE



Intense color, clear and enveloping tannins and a long and consistent aftertaste. On the nose you can recognize the aromas of red fruits such as very ripe raspberries and pomegranates, well blended with spicy and balsamic notes.



PODERI
LUIGI EINAUDI
CASA FONDATA
NEL 1897



FOOD PAIRINGS

Pair well with roasts, braised meats, fillets, pasta with complex sauces and medium-aged cheeses.



VINEYARD & PRODUCTION INFO

Vineyard size: 5,93 Ha
Soil composition: marly-calcareous
Training method: Guyot
Elevation: 300-350 m.
Exposure: South, South est
Vine age: From 26 to 44 years old
Harvest time: Middle of august
First vintage of this wine: 2015
Production: 10,600



WINEMAKING & AGING

Variety composition: Nebbiolo 100%
Fermentation container: Cement
Length of alcoholic fermentation: 22/25 days
Fermentation temperature: 30-32 degrees
Maceration technique: yes
Length of maceration: Almost 60 days
Malolaction fermentation: yes
Type of aging container: big barrel, then concrete
Size of aging container: max 5,000 L
Type of oak: French oak
Length of aging: 24 month
Length of bottle aging: 12 months



TECHNICAL DATA

Alcohol: 14,5 % abv
Residual sugar: 0,71 g/L
Acidity: 6,09 g/L
Dry extract: 29,8 g/L



PRODUCER PROFILE

Estate owned by: Poderi Luigi Einaudi
Winemaker: Zvonimir Jurkovic
Winery production: 400,000 bts
Region: Piedmont



VIAS IMPORTS LTD.

viaswine.com | @viaswine
875 6th Ave Suite 15 New York,
New York 10001