

# PODERI LUIGI EINAUDI

## BAROLO DOCG CANNUBI

Second cru produced historically, after the Barolo Terlo Vigna Costa Grimaldi

### TASTING NOTE

Bright garnet red color that tends slightly to amber with time, exuberant in the aromas of fruit and spices, full-bodied, full and velvety with a long finish of tar and spices



### FOOD PAIRINGS

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



### VINEYARD & PRODUCTION INFO

Vineyard size: 2,36 Ha

Soil composition: Gray and white marl from Sant'Agata (55% clay, 30% sand, 15% limestone)

Training method: Guyot

Elevation: 220 m.

Exposure: South, South est

Vine age: From 22 to 55 years old

Harvest time: mid October

First vintage of this wine: 1994

Production: 10,340



### WINEMAKING & AGING

Variety composition: Nebbiolo 100%

Fermentation container: Cement

Length of alcoholic fermentation: 22-25 days

Fermentation temperature: 29-31 degrees

Maceration technique: yes

Length of maceration: Almost 60 days

Malolaction fermentation: yes

Type of aging container: large barrel/tonneau then cement

Size of aging container: max 5000 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: 0,52 g/L

Acidity: 5,96 g/L

Dry extract: 28,7 g/L



### PRODUCER PROFILE

Estate owned by: Poderi Luigi Einaudi

Winemaker: Zvonimir Jurkovic

Winery production: 400,000 bts

Region: Piedmont



PODERI  
LUIGI EINAUDI  
CASA FONDATA  
NEL 1897



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