

# PODERI LUIGI EINAUDI

## BAROLO DOCG LUDO

It is the only classic Barolo in production, the name Ludo comes from the Latin name "ludus" which translated means "game" precisely because it was produced using different sub-zones.

### TASTING NOTE



Bright red color slightly amber over time, exuberant in the scent of fruit and spices, full-bodied, full and velvety with a long finish of tar and spices.



### FOOD PAIRINGS

Our Baroli pair well with roasts, braised meats, fillets, pasta with complex sauces and medium-aged cheeses



### VINEYARD & PRODUCTION INFO

Soil composition: Marly-calcareous

Training method: Guyot

Elevation: It has different altitudes

Exposure: South, South est

Vine age: Between 20 and 50 years old

Harvest time: mid October

First vintage of this wine: 2014

Production: 31,200



### WINEMAKING & AGING

Variety composition: Nebbiolo 100%

Fermentation container: Cement

Length of alcoholic fermentation: 22-25 days

Fermentation temperature: 20-32 degrees

Maceration technique: yes

Length of maceration: Almost 30 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 % abv

Residual sugar: 0,44 g/L

Acidity: 5,70 g/L

Dry extract: 28,3 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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