

PODERI LUIGI EINAUDI

BAROLO DOCG MONVIGLIERO

The first 2018 vintage was introduced on the occasion of the company's 125th anniversary. The label stands out from all the others, there was a collaboration with a well-known Italian artist named Stefano Arienti, the work designed on the label is entitled "horse on columns".

TASTING NOTE



Intense colour, rich in clear and enveloping tannins with a long and consistent aftertaste. The scent reveals floral and red fruit aromas, well blended with essences and spices.



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: 1,5 Ha
Soil composition: Rich in limestone and chalk
Training method: Guyot
Elevation: 220-310 m
Exposure: South Est, South West
Vine age: From 44 to 55 years
Harvest time: mid October
First vintage of this wine: 2018
Production: 10,300



WINEMAKING & AGING

Variety composition: Nebbiolo 100%
Fermentation container: Cement
Length of alcoholic fermentation: 22-25 days
Fermentation temperature: 27-30 degrees
Maceration technique: yes
Length of maceration: Almost 60 days
Malolaction fermentation: yes
Type of aging container: cement then large barrel/tonneau
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: 0,75 g/L
Acidity: 5,70 g/L
Dry extract: 28,0 g/L



PRODUCER PROFILE

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



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