

# PODERI LUIGI EINAUDI

## BAROLO DOCG TERLO VIGNA COSTA GRIMALDI

it was the first Barolo cru produced in the company

### TASTING NOTE



Garnet red color with amber shades, with an intense and enveloping aroma, a full-bodied but soft, tannic taste, with a long and spicy finish.



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 name: Vigna Costa Grimaldi  
Vineyard size: 1,60 Ha  
Soil composition: marly-calcareous  
Training method: Guyot  
Elevation: 310 m.  
Exposure: South est  
Vine age: Almost 47 years  
Harvest time: Mid October  
First vintage of this wine: 1994  
Production: 4,400



### 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: concrete then, big barrel  
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: 0,47 g/L  
Acidity: 5,71 g/L  
Dry extract: 29,2 g/L



### PRODUCER PROFILE

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



**VIAS IMPORTS LTD.**

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