

# PODERI LUIGI EINAUDI

## BAROLO DOCG VILLERO

2019 was the first vintage of Villero

### TASTING NOTE



Strong color and a long finish with a consistent aftertaste. The scent is rich in hints of red fruits such as very ripe raspberry and pomegranate, with floral notes.



### FOOD PAIRINGS

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



### VINEYARD & PRODUCTION INFO

Vineyard size: 0,50 Ha  
Soil composition: marly-calcareous  
Training method: Guyot  
Elevation: 210 m.  
Exposure: South, south west  
Harvest time: Mid October  
First vintage of this wine: 2019  
Production: 3,500



### 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: 0,37 g/L  
Acidity: 5,78 g/L  
Dry extract: 28,0 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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