

# PODERI LUIGI EINAUDI

## DOGLIANI SUPERIORE DOCG - MADONNA DELLE GRAZIE

It is the most structured line among the Dogliani proposals.

### TASTING NOTE



High quality and well aged wine, intense ruby red in color with violet hues, fresh, rich, fruity, full-bodied with intense forest aromas, pleasantly tannic and with a slightly almond final note.



PODERI  
LUIGI EINAUDI  
CASA FONDATA  
NEL 1897



### FOOD PAIRINGS

Wine characterized by a marked acidity which lends itself to being paired with very fatty and simple dishes and dishes. grassi, e semplici.



### VINEYARD & PRODUCTION INFO

Vineyard name: Vigna Tecc  
Vineyard size: 4,5 Ha  
Soil composition: marly-calcareous  
Training method: Guyot  
Elevation: 420 m a.s.l.  
Exposure: South/Southeast  
Harvest time: First-second week of September depending on the years  
First vintage of this wine: 1996  
Production: 25.000



### WINEMAKING & AGING

Variety composition: Dolcetto 100%  
Fermentation container: Cement  
Length of alcoholic fermentation: 8-10 days  
Fermentation temperature: 28 degrees  
Malolaction fermentation: yes  
Type of aging container: Cement  
Size of aging container: They range from 5500 liters to 6800 litres  
Length of aging: 12 month  
Length of bottle aging: 4-6 months



### TECHNICAL DATA

Alcohol: 14,5 % abv  
Residual sugar: 1,58  
Acidity: 5,35 g/L  
Dry extract: 27,3 g/L



### PRODUCER PROFILE

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



**VIAS IMPORTS LTD.**

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