

PODERI LUIGI EINAUDI

DOGLIANI DOCG

It is one of the most historic wines of the company

TASTING NOTE



Ruby red colour, tending towards purplish, with a rich and fruity, full-bodied aroma, with hints of an intense aroma of undergrowth and a pleasantly tannic flavour, with a light almond final note. With a dry and moderately acidic flavour, after a minimum aging period it presents good body and full flavour.



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. We recommend our Dogliani as a red wine proposal during the summer season, served with a slightly lower alcohol content than the serving temperature.



VINEYARD & PRODUCTION INFO

Vineyard size: 23,00 Ha
Soil composition: Marly-calcareous-clayey soil
Training method: Guyot
Elevation: around 400-430 m
Exposure: South, south west/Soith est
Vine age: between 14 and 45 years old
Harvest time: first week of september
First vintage of this wine: 1897
Production: 150,000



WINEMAKING & AGING

Variety composition: Dolcetto 100%
Fermentation container: stainless steel
Length of alcoholic fermentation: 4-5 days
Fermentation temperature: 28 degrees
Maceration technique: no
Malolaction fermentation: yes
Type of aging container: stainless steel
Size of aging container: up to 10Hl
Type of oak: no wood
Length of aging: 8-9 month
Length of bottle aging: 2 months



TECHNICAL DATA

Alcohol: 13,5 % abv
Residual sugar: 1,44 g/L
Acidity: 5,25 g/L
Dry extract: 29,30 g/L



PRODUCER PROFILE

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



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