

PODERI LUIGI EINAUDI

LANGHE DOC NEBBIOLO

One of the company's most historic wines

TASTING NOTE



An elegant wine, with a garnet red color and a persistent fruity aroma, a full-bodied flavor and extremely pleasant to drink even when young. The perfume has hints of red fruits such as currants, blueberries, cassis and also aromas of spices in the finish.



PODERI
LUIGI EINAUDI
CASA FONDATA
NEL 1897



FOOD PAIRINGS

Very versatile wine and easily paired with white meats, medium-aged cheeses, less elaborate and even more complex dishes



VINEYARD & PRODUCTION INFO

Vineyard size: 5,20 Ha
Soil composition: marly-calcareous
Training method: Guyot
Elevation: around 300-380 m
Exposure: East for the vineyards located in Dogliani, South/South-West for the vineyards located in Neive
Vine age: between 14 and 45 years old
Harvest time: early October
First vintage of this wine: 1930
Production: 40,000



WINEMAKING & AGING

Variety composition: Nebbiolo 100%
Fermentation container: Cement
Length of alcoholic fermentation: 8-10 days
Fermentation temperature: 28 degrees
Maceration technique: no
Malolaction fermentation: yes
Type of aging container: tonneau
Size of aging container: 500 L
Type of oak: French oak
Length of aging: 1 year
Length of bottle aging: 4-6 months



TECHNICAL DATA

Alcohol: 14 % abv
Residual sugar: 1,55 g/L
Acidity: 5,35 g/L
Dry extract: 28,20 g/L



PRODUCER PROFILE

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



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