

Gigi Brozzoni

100BAROLO

a great italian wine

Go Wine Editore

Podere Luigi Einaudi

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How to get to the winery:
after the town of Dogliani take
the road towards Murazzano;
200 metres after the crossroads
you will find the winery.

Barolo Costa Grimaldi

The producer

Matteo is the son of Paola, one of the current owners of the historic company that was started by Luigi Einaudi. In 1989 Roberta and her sister Paola took charge of the company. With the help of Matteo they re-imposed the cultural and productive aspects of the company and planned the construction of a new wine cellar, which opened for the harvest of 1993.

The place

Via Nuova (Costa Grimaldi). Municipality: Barolo

Soil type: at the border of the land unit of La Morra and the land unit of Barolo consisting of Sant'Agata fossil marlstones; marl and grey clayey-siltite marl in thin layers with grey-brown sandbanks. It has siltloam, clayey textures.

The vineyard

The vineyard dates back to 26 years ago and extends across 1.2 hectares; the nebbiolo Lampia biotype vines are grafted onto 420 A type rootstocks and grown using the Guyot method. The rows are contour-planted and run from north to south. The 4,340 rootstocks per hectare derive from a plant spacing of 2.3 x 1 metres.

The grape harvest

The harvest takes place in the second week of October. The grapes are harvested by hand and are laid into 25kg boxes for the transport to the wine cellar. The overall yield is 65 quintals per hectare.

The vinification

The grapes undergo a cold pre-maceration process and are then placed into stainless steel containers with a maximum temperature of 31°C. The fermentation process is started by adding selected yeasts; the maceration process with frequent pumping over lasts for 12-15 days. The new wine is then transferred into Slavonian oak casks with a capacity of 30 hectolitres. After the malolactic fermentation some of the wine is transferred into French oak barrels; a portion of which are new. The maturation period lasts for over 30 months. No other preliminary process is carried out and the fining in the bottle lasts for at least 5 months.

The wine

The ruby/ garnet colour has good depth with hints of brown. It has a pleasant flowery bouquet with wild roses and intense notes of burnt wood and raspberry, with hints of wood tar that become more acute. The composition of the fruit is underlined by a light yet peppery spice that reminds one of dried plants and liquorice. It has a lovely sweetness and integrity with fruit and sweet, soft spices without being vanillary. The tannins create a fine and lively structure, consistent and solid; the form is chewy and broad flavoured. It is a lovely and elegant achievement that offers rewarding qualities especially after a long maturation.



Matteo Sardagna

Altitude	310 m a.s.l.
Slope	20 %
Exposure	east

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Yield of wine	
from grapes:	64%
Dry residue:	27,1 g/l
Total acidity	5,6 g/l
pH	3,55
Residual sugars	1,5 g/l
Alcohol content	14,5 % vol.
N. of bottles produced	3.360
Special formats:	200 Magnums
	60 Double Magnums

Also noteworthy:

Barolo Cannubi