

Barolo Docg Vigna Terlo Costa Grimaldi

Vintage 2014

Denomination: Barolo Docg

Variety: Nebbiolo

Seasonal trend: The 2014 vintage, despite being one of the most complex in the management of the vineyard in recent years, has reserved pleasant surprises given the quality of the grapes vinified due to a favorable final season.

Observing the climatic trend it can be noted that the thermal sums are in line with the data of the last years: the days characterized by rather high temperatures spread throughout the entire development cycle, since the beginning of winter. Spring has appeared on the vineyards of the Langhe in a gradual, mild and precocious way, causing a vegetative recovery in advance compared to the previous year.

The beginning of the summer has recorded temperatures fully within the norm allowing to keep the small vegetative advance, matured in the spring season, compared to the previous year.

The amount of rainfall in the summer has exceeded the average of the previous years, not so much from the point of view of the number of rainy days, as from the intensity of atmospheric phenomena. A situation that, combined with the average temperature not low, has created the ideal conditions for fungal attacks, promptly avoided thanks to proper vineyard management systems and the careful selection of clusters through thinning. The month of September was undoubtedly positive with a good temperature range, a factor that remained stable even in October, contributing significantly to the maturation of Nebbiolo grapes and the composition of its phenolic framework. It is foreseeable to expect elegant, balanced Baroli with a good acidity variety of aromas rich in mineral notes.



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Harvest period: October 9th 2014

Bottling period: 31 May 2017

Tasting notes: Result of a careful selection in Terlo's vineyards in Barolo. Wine with an intense and expressive aroma with silky tannins.

Alcohol content 14 % vol.

Acidity 5 g / l

Sugars (glucose + fructose) 0.6 g / l

"Beautiful garnet red with orange reflections that reveals a good depth. The nose is expressive with a strong aroma that recalls oriental spices, ripe black cherries, walnut and a beautiful floral note of violet.

Result of a long maceration of 20 days, it is a full and voluminous wine that reveals itself with strength and determination. It has a strong and solid style, with dense and compact tannins that denote the pleasant astringency expected of the characteristic Barolo. Produced in the Costa Grimaldi vineyard in Terlo a Barolo, it is a wine with a strong personality that will seduce the most refined palates and give taste emotions.

You will be able to appreciate it in its fullness between 2023 and 2030, taking care to use glasses that allow the right oxygenation. It goes well with the traditional cuisine of truffles and the finest meats, including game".

(Dogliani, June 2017 - Paolo Basso - "Best Sommelier of the World" in 2013)

Produced bottles: 5.706

Awards

90/100 Decanter

94/100 James Suckling

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