

Barolo Docg Terlo Vigna Costa Grimaldi

Vintage 2017

Denomination: Barolo Docg

Variety: Nebbiolo

Seasonal trend: The 2017 wine year will be remembered for the warm climate trend and in particular for the low rainfall.

The winter was mild with few snowfalls, while the spring was characterized by some rains and temperatures above the seasonal average which further favored the vegetative development of the vine, which immediately proved to be early and which persisted for the rest of the season.

At the end of April, a considerable drop in temperatures was recorded throughout the Langa, especially at night, causing damage from frost that was, on the whole, controlled.

A long period of good weather began in May due to the passage of numerous anticyclones.

The weather situation then stabilized, guaranteeing excellent conditions as regards the phytosanitary aspect for which there are no particular problems related to the management of the plants. The maximum temperatures recorded during the summer months were above average as in the rest of Italy, but unlike in other hot years, we had cooler nights.

Between the end of August and the beginning of September, the long-awaited rains partially rebalanced the water supply of the grapes by now abundantly darkened. Starting from the first week of September, temperatures dropped significantly and it was possible to notice a trend closer to the seasonal averages with significant temperature changes between day and night. To benefit most from this situation was the polyphenolic profile of Nebbiolo: in fact, in this particular vintage, there was an excellent accumulation of anthocyanins and tannins, as well as a particularly easy extraction.

In summary, it was an early vintage, but the vine was nevertheless able to fully develop its development.



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Alcoholic grades, albeit important, on average; good pH level; the total acidity is mild.

Based on the findings, we can certainly remember this year as one of the earliest in recent years, given that the Nebbioli harvest began in the second decade of September and ended at the beginning of October, about two weeks early, than the norm.

2017 was the last vintage managed entirely in steel for fermentation and subsequent maceration; in fact, in the following year we would begin to introduce avant-garde cement. A long period of permanence in wood has contributed to making the tannins particularly vivid and elegant, linear and clean, in full evidence of the Einaudian style.

The 2017 harvest, albeit early, leaves us wines with great prospects, compared to the fears of early summer, confirming once again the great vocation and adaptation of viticulture on the hectares of the Einaudi farms.

Harvest period: 29th September 2017

Bottling period: 10th June 2020

Alcohol content: 14.50% vol.

Tasting notes: “Beautiful garnet red color with orange reflections that reveals a good depth. The nose is expressive with a decisive aroma that recalls oriental spices, ripe cherries, walnut and a beautiful floral note of violet. The 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 tenacious and solid style, with dense and compact tannins that denote the pleasant astringency expected from the characteristic Baroli. 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 gustatory emotions. It can be appreciated in its fullness between 2023 and 2030, taking care to use glasses that allow the right oxygenation. It goes well with traditional truffle cooking and the finest meats, including game”.

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

Produced bottles (0.75 l): 11.300

Awards

92/100 Vini Veronelli

4 Viti Ais

95/100 James Suckling

93/100 Wine Enthusiast

89/100 Decanter

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