

Barolo Docg Ludo

2018 Vintage

Denomination: Barolo Docg

Variety: Nebbiolo

Seasonal trend: The 2018 vintage benefited from a long and rainy winter: temperatures below the average of recent years allowed a slow and gradual vegetative restart of the vine, without spring frosts.

Thanks to frequent rainfall and not too high temperatures, flowering and fruit set took place regularly and in optimal climatic conditions, without any thinning.

The harvesting operations began at the end of August and from the end of September we dedicated ourselves to Nebbiolo for Langhe Doc Nebbiolo, Barbaresco Docg and Barolo Docg.

The alcohol content was not excessive; combined with good acidity, moreover, it guarantees an excellent aromatic yield.

Both in the Barolo and in the Barbaresco area, the sugar levels increased in the last period of the season, ensuring an acceleration of phenolic maturity: the harvest time was reached with excellent polyphenolic maturity, ideal acidity. We

approached grapes in excellent health thanks to a stable and sunny September and October. The wait has rewarded.

The wines are now harmonious, with an incredible olfactory intensity and suitable for aging.

Alcoholic content: 14.50%

Total acidity: 5.54 g / l

Sugars (glucose + fructose): 0.98 g / l



Poderi Luigi Einaudi Az. Agricola Srl

Borgata Gombe 31 – Cascina Tecc
12063 Dogliani (Cn) Italia
Tel. +39 0173 70191
www.poderieinaudi.com



Harvest period: 15th October 2018

Bottling period: 26th July 2021

Tasting notes: A high-class wine, with a brilliant garnet red color to which time gives slight amber tones, exuberant in the aromas of fruit and spices, full-bodied, full and velvety flavor, with a long finish of goudron and spices. The characteristic tannicity ensures long-lasting in the bottle.

Bottles produced (0.75 l): 34.337

Awards

91/100 James Suckling
89/100 Antonio Galloni

Poderi Luigi Einaudi Az. Agricola Srl

Borgata Gombe 31 – Cascina Tecc
12063 Dogliani (Cn) Italia
Tel. +39 0173 70191
www.poderieinaudi.com