



PODERI  
LUIGI EINAUDI  
CASA FONDATA  
NEL 1897

## Dogliani DOCG

A traditional wine, easy to drink, which comes from a blend of Dolcetto grapes that come from the Village of Dogliani, where it obtains his maximal tipicity, of a ruby red colour, which tends toward violet with a rich fruity bouquet, full bodied with an intense aroma of undergrowth and a pleasantly tannic taste, with a slight final almond note.

Of a dry and moderately acidic taste, after a minimum period of ageing, it has a good body and full taste.

The annual production is approximately of 130.000 bottles (variable in function of the vintage).

### *Species of vine*

**Typology:** Dolcetto

**Rootstock:** 420 A / SO4

**Bushiness:** 4500/4800 plants/Ha

**Plant breeding:** Guyot

### *The Vineyards*

**Zone:** Village of Dogliani (Cuneo)

**Soil:** Marly-calcareous-clayey ground

**Exposure:** South/South-East/South-West

**Area of the vineyard:** 23.00 Ha

**Year of planting:** 1941/2010

### *The wine making*

Fermented in steel and concrete tanks under strict temperature control (28°C), raked after 4/5 days.

After the end of the malolactic fermentation and a period of aging of some months it is ready for the introduction on the market.



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