

Langhe Doc Meira

A grape variety that's been present in the San Luigi vineyard in Dogliani since 1897, when it was known as "Tocai Pinot Gris" and reproduced by cloning, gave us a singular white wine, vinified using the Burgundy method, with fermentation and batonnage in barriques for several months, followed by a long period of bottle ageing. This wine is now made with a new implantation of Pinot Gris of clones from Alsace. It has a straw yellow colour, a bouquet of citrus and topical fruit with mineral notes, a great structure and a notable capacity for ageing.

The annual production is of 3.000 bottles.

Species of vines

Typology: Tocai Pinot Gris

Rootstock: S04

Bushiness: 4800-5200 viti/Ha

Plant breeding: Guyot

The vineyards

Zone: Municipality of Dogliani (Cuneo)

Locality: Madonna delle Grazie – 380 m

Soil: calcareous marl

Exposure: East

Vineyard surface area: 2,00 Ha

Year planted: 2001

Vinification

Pressing and subsequent cold decanting in steel tanks (9°C). Fermentation starts in steel, then the must is transferred immediately to barriques, which can be either new or have been used once before, where it completes its alcoholic and malo-lactic fermentation, and undergoes batonnage. The wine ages for several months in bottle before being released onto the market.



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