PODERI
LUIGI EINAUDI
CASA FONDATA
NEL 1897

Langhe DOC Meira

Obtained from grape of Pinot Grigio at Dogliani, a singular white wine, vinified using the Burgundy method, with fermentation and batonnage in wood contenitors for several months, followed by a long period of bottle ageing.
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 very limited, only few thousand bottles.

Species of vines

Typology: Pinot Grigio
Rootstock: S04
Bushiness: 4800 plants/Ha
Plant breeding: Guyot

The vineyards

Zone: Municipality of Dogliani (Cuneo), 380 m.
Soil: calcareous-marly
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 wood contenitors, where it completes its alcoholic and malo-lactic fermentation, and undergoes batonnage. The wine ages for several months in bottle before being released into the market.

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