



PODERI
LUIGI EINAUDI

CASA FONDATA
NEL 1897

Barolo DOCG Cannubi

Obtained from the grapes of Nebbiolo that come from Cannubi (Barolo) at 220 m. of altitude, positioned at South and South-East, where the land is composed of grey and white Sant'Agata marne, rich in sand.

A wine of great class that expresses the elegance of the territory, of a brilliant garnet red turning slightly amber with time, exuberant in its fragrance of fruit and spices, of great body, full and velvety with a long final taste of goudron and spices.

The tannic characteristics guarantee a very long life in bottle in the best vintages.

The annual production is of few thousands bottles (variable in function of the vintage).

Species of vine

Typology: Nebbiolo

Rootstock: 420 A/SO4

Bushiness: 4800 vines/Ha

Plant breeding: Guyot

The Vineyards

Zone: Village of Barolo (Cuneo), Cannubi, 220 m

Soil: Grey white marne of Sant'Agata (30% sand, 55% clay, 15% limestone)

Exposure: South/South-East

Area of the vineyard: 2.36 Ha

Year of planting: 1962/1991/2002

The wine making

Fermented in steel and concrete contenitors under strict temperature control (29°C-31°C), post-fermentation maceration, raked after 22/25 days, decanted, and by maintaining the right temperature malolactic process is induced. Several months of maturation in barrels on oak, thereafter a long period in bottle to complete the aging.



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