



PODERI
LUIGI EINAUDI
CASA FONDATA
NEL 1897

Barolo DOCG Villero

Borned in the vineyard of Villero in Castiglione Falletto, recently rent by the Company for to produce more varieties of cru of Barolo with specific characteristics. The particular mineral component of the terroir of Villero give at the wine a good balance, a define colour and a long final with a consistent aftertaste. The parfum is rich of scents of red fruits such as raspberry and pomegranate very ripe, with floreal notes. A wine that can be appreciated for a long time, until of 25-30 years for the best vintages.

The annual production is of 3.500 bottles (approximately).

The vines

Typolgy: Nebbiolo

Rootstock: 420 A

Bushiness: 4800 vines / Ha

Plant breeding: Guyot

The Vineyards

Zone: Village of Castiglione Falletto (Cuneo)

Cru: Villero, 250 m.

Soil: Marly - calcareous

Exposure: South / South-West

Vineyard area: 0.50 Ha

The wine making

Fermented in concrete tanks under strict temperature control (30°C-32°C), post-fermentation maceration, racked after 22/25 days, decanted, then gotten induced malolactic treatment and completed always at a controlled temperature. Matured in oak casks for a long period of time, then a long refinement in bottles.



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