PODERI
LUIGI EINAUDI
CASA FONDATA
NEL 1897

Langhe DOC
Luigi Einaudi

A high quality wine which improves over the years, of intense garnet red colour, with a pleasing aroma of cooked plums and blackberries, with an underlying hint of vanilla. It has a full body, a rich tannic structure, soft with an intense fruity taste and a balanced, elegant, spiced final note.
The fact that it comes from Cabernet, Merlot and Barbera grapes, influences the distinct Piedmontese character of this wine.
The annual production is limited at few thousand bottles.

The Vineyards

Typology: Cabernet, Nebbiolo, Merlot and Barbera
Rootstock: 420 A/SO4
Bushiness: 4500-5000 plants/Ha
Plant breeding: Guyot

The Vineyards

Zone: Village of Dogliani, Barolo and Neive (Cuneo)
Soil: Marly-calcareous-clayey ground
Exposure: South/South-West

The wine making

Fermented in steel and concrete tanks with a controlled temperature (30°C), racked after 8-10 days, decanted, gotten malolactic treatment and completed maintening the controlled temperature. It matures for several months in barriques and big barrels and then refines in glass.

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