

PODERI
LUIGI EINAUDI



Barolo "Cannubi" DOCG 2017

Grapes:	100% Nebbiolo
Region:	Piedmont
Vineyard Location:	From Cannubi in Barolo
Exposure:	South/Southeast
Altitude:	220 meters (721 feet) above sea level
Soil:	White marl of Sant'Agata (30% Sand, 55% Clay, 15% limestone)
Vine Training:	Guyot
Vine Age:	Planted between 1962 and 2002
Time of Harvest:	Mid to late October
Vine Density:	4,800-5,000 plants per hectare
Total Production:	10,000-12,000 bottles
Vinification Process:	The grapes are fermented at a maximum temperature of 32 °C (89.6 °F) with select added yeast. When the process is over, macerated takes place in cement on the skins and seeds. After 24 days, the sugars are completely fermented.
Aging Process:	The wine ages in large barrels right away and for 30 months. After bottling, the wine ages in the bottle for 8-9 months.
Alcohol Content:	14.00%
Tasting Notes:	Brilliant garnet with notes of iris, violet, and rose. Luscious and full-bodied on the palate.
Winemaker:	Giuseppe Caviola
Cellaring:	Up to 25 years
Bottled:	Spring
Closure:	Cork
Food/Menu Pairing:	Best with rich, structured dishes, red meat, game and seasoned cheese