



# PODERI LUIGI EINAUDI



## Barolo "Cannubi" DOCG 2018

<b>Grapes:</b>	100% Nebbiolo
<b>Region:</b>	Piedmont
<b>Vineyard Location:</b>	From Cannubi in Barolo
<b>Exposure:</b>	South/Southeast
<b>Altitude:</b>	220 meters (721 feet) above sea level
<b>Soil:</b>	White marl of Sant'Agata (30% Sand, 55% Clay, 15% limestone)
<b>Vine Training:</b>	Guyot
<b>Vine Age:</b>	Planted between 1962 and 2002
<b>Tine of Harvest:</b>	Mid to late October
<b>Vine Density:</b>	4,800-5,000 plants per hectare
<b>Total Production:</b>	10,000-12,000 bottles
<b>Vinification Process:</b>	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.
<b>Aging Process:</b>	The wine ages in large barrels right away and for 30 months. After bottling, the wine ages in the bottle for 8-9 months.
<b>Alcohol Content:</b>	14.00%
<b>Tasting Notes:</b>	Brilliant garnet with notes of iris, violet, and rose. Luscious and full-bodied on the palate.
<b>Winemaker:</b>	Giuseppe Caviola
<b>Cellaring:</b>	Up to 24 years
<b>Bottled:</b>	Spring
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Best with rich, structured dishes, red meat, game and seasoned cheese