

PIEDMONT

EINAUDI

Einaudi Owner: Matteo Sardagna Einaudi

Fast Facts

Vineyard surface:
165 acres (65 hectares)

Owner:
The Einaudi Family

Winemaker:
Giuseppe Caviola

Established:
1897

Location:
Dogliani

Province:
Cuneo



THE HISTORY

It all began in 1897, when 23-year-old Luigi Einaudi purchased the first of the Einaudi estates at San Giacomo, in Dogliani, that is the heart of Dolcetto country. Luigi, who would later become Italy's first President in 1948, was a man of the land and understood the importance of respecting traditions.

Luigi Einaudi was the first to root grafts on American rootstock to combat phylloxera in Langhe, bringing modern viticulture to the area.

In 1915, Luigi made plans to build a cellar and began producing his own wine instead of selling the grapes. He started to buy vineyards that enjoyed a particular position, exposure, and soil quality to create the best wines.

Today, his great-grandson Matteo Sardagna Einaudi orchestrates production with a historic cooperative and with winemaker Giuseppe Caviola. Some of the region's finest vineyard sites are assembled under the Einaudi umbrella.

In 2016 Einaudi purchased 22 acres in one of the most historic and prestigious cru of the Langhe in the Municipality of Monforte d'Alba. Today four hectares are planted with Barolo, half an hectare with Barbera.

THE TERROIR

The total property includes 358 acres, divided among Dogliani, Barolo, Monforte D'Alba, Verduno and Neive. A unique aspect of the property is that it contains 13 farmhouses, and each farmhouse is responsible for the management of their land. By doing this Einaudi has assured that all of its vineyards receive hands-on attention to detail.



BAROLO "BUSSIA" DOCG: 100% Nebbiolo from the Bussia Cru in Monforte d'Alba. 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. The wine ages in large barrels right away and for 30 months. After bottling, the wine ages in the bottle for 8-9 months. Brilliant garnet with exuberant fruit and spice on nose and palate.



BAROLO "CANNUBI" DOCG: 100% Nebbiolo from the Cannubi cru. 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. The wine ages in large barrels right away and for 30 months. After bottling, the wine ages in the bottle for 8-9 months. Brilliant garnet with notes of iris, violet, and rose. Luscious and full-bodied on the palate.



BAROLO "LUDO" DOCG: 100% Nebbiolo from the Cannubi, Terlo, Monvigliero and Bussia crus. The grapes are fermented with select added yeast and undergo maceration on the skins and seeds for 16 days. 50% of the wine is aged in large barrels right away and for 30 months; the other half stays in barriques for 18 months and then moves to large barrels for 12 more months. After blending and bottling, the wine ages in the bottle for 8-9 months. Brilliant garnet with amber highlights. The nose has notes of red berry, tobacco and spices



BAROLO "MONVIGLIERO" DOCG: 100% Nebbiolo from Verduno. After harvest the grapes are vinified in concrete tanks for 15-20 days followed by maceration. The wine ages in large oak barrels for 24-36 months. Bright garnet red color with an ethereal, elegant, floral, fruity and spicy aromas. An enveloping, persistent, profound, velvety and harmonious taste.



BAROLO TERLO "VIGNA COSTA GRIMALDI" DOCG: 100% Nebbiolo from the finest selection of the Costa Grimaldi vineyard in the Terlo Cru. The grapes are fermented with select added yeast and undergo maceration on the skins and seeds for 24 days. The wine ages in large barrels for 30 months. After bottling, the wine ages in the bottle for 8-9



DOGLIANI DOCG: 100% Dolcetto from the vineyard "St. Giacomo." After harvest in late September, the grapes undergo partial fermentation in contact with the skins at 82.4 °F for 4-5 days, which is completed in stainless steel tanks after the pomace is removed. The wine matures for eight to ten months in stainless steel vats prior to release. Ruby red in color, dark berry, and underbrush aromas. Good body and an almond nuance on the finish.



DOGLIANI SUPERIORE "TECC" DOCG: 100% Dolcetto from the vineyard of "Madonna delle Grazie." After harvest in late September, the best grapes are selected and fermented in stainless steel. The wine matures for ten months in oak barrels (20-30 hl.), followed by two months in the bottle. Deep ruby in color, fresh bouquet with rich fruit nuances, firm tannins, and a subtle almond finish.



LANGHE "LUIGI EINAUDI" DOC: 30% Nebbiolo, 30% Cabernet, 20% Merlot, & 20% Barbera. The four wines of this blend are vinified separately for more than 20 months (Cabernet and Merlot in barriques and Nebbiolo and Barbera in tonneaux). Once blended, the wine ages in wood barrels to ensure a balanced product. The Merlot and Cabernet are left in barriques for 12 months while the Barbera and Nebbiolo ages in large barrels for the same period of time. Once blended the wine rests and is then bottled.



NEBBIOLO LANGHE DOC: 100% Nebbiolo from Einaudi's youngest Nebbiolo vineyards located in Neive. The grapes are fermented in steel tanks and racked after 8-10 days. The wine is decanted and undergoes malolactic fermentation. The wine matures for 10 months in barriques and barrels and then rests in the bottle. Garnet red with persistent fruity fragrances and an elegant full-body.