



PODERI LUIGI EINAUDI



Langhe "Luigi Einaudi" DOC 2017

Grapes:	30% Cabernet, 30% Nebbiolo, 20% Merlot, & 20% Barbera
Region:	Piedmont
Vineyard Locations:	The vineyards are located in the towns of Neive and Dogliani
Exposure:	South/Southwest
Altitude:	350 meters (1,150 feet) above sea level
Soil:	Calcareous marl
Vine Training:	Guyot
Vine Age:	16 years old
Time of Harvest:	Late September to late October
Vine Density:	4,900-5,000 plants per hectare
Total Production:	5,000 bottles
Vinification Process:	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).
Aging Process:	Once blended, the wine ages in steel to ensure a balanced product. The Merlot and Cabernet are left in barrique for 18 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.
Alcohol Content:	14.50%
Tasting Notes:	Intense garnet color, with pleasing aromas of cooked plums and blackberries, and an underlying hint of vanilla. Full-bodied with a rich tannic structure, soft with an intense fruity taste and balanced, elegant, spiced final note.
Winemaker:	Giuseppe Caviola
Cellaring:	Up to 12 years
Closure:	Cork
Food/Menu Pairing:	Pair with rich, structured dishes, such as meat, game, and seasoned cheeses.