

  
**PODERI  
 LUIGI EINAUDI**



## Barolo "Cannubi" DOCG 2015

<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>	11-24 years old
<b>Time 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, the stainless steel tanks are sealed to allow proper maceration on the skins and seeds. After 24 days, the sugars are completely fermented.
<b>Aging Process:</b>	Since the 2011 harvest, 50% of the wine is aged in large barrels right away and for 30 months; the other half stays in barrique for 18 months (30% new barrique, 70% 2nd and 3rd use) and then moves to large barrels for 12 more months. After blending and bottling, the wine ages in bottle for 8-9 months.
<b>Alcohol Content:</b>	14.50%
<b>Dry Extract:</b>	29.4 g/l
<b>Total Acidity:</b>	5.8 g/l
<b>Residual Sugar</b>	3.0 g/l
<b>pH</b>	3.55
<b>Tasting Notes:</b>	Brilliant garnet with exuberant fruit and spice on nose and palate, luscious, full body and flavors, velvety texture, and spicy finish.
<b>Winemaker:</b>	Giuseppe Caviola
<b>Cellaring:</b>	Up to 25 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

