

PODERI
LUIGI EINAUDI



Barolo "Ludo" DOCG 2015

Grapes:	100% Nebbiolo
Region:	Piedmont
Vineyard Location:	From vineyards in Cannubi, Terlo, and Bussia
Exposure:	South/Southeast
Altitude:	220-305 meters (721-1,000 feet above sea level)
Soil:	Calcareous marl
Vine Training:	Guyot
Vine Age:	13-25 years old
Time of Harvest:	Mid to late October
Vine Density:	4,800-5,000 plants per hectare
Total Production:	11,000 bottles
Vinification Process:	After 15-16 days of fermentation at a maximum temperature of 32 °C (89.6 °F), racking takes place. The wine is left in steel tanks until malolactic fermentation. (Terlo ferments all of the sugars after 16 days.)
Aging Process:	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 barrique) and then moves to large barrels for 12 more months. After blending and bottling, the wine is bottle aged for 8-9 months.
Alcohol Content:	14.00%
Dry Extract:	29.4 g/l
Total Acidity:	6.0 g/l
Residual Sugar	3.0 g/l
pH	3.45
Tasting Notes:	Brilliant garnet color with amber highlights. The nose has notes of fruit and spices, and on the palate, the wine is full-bodied with a long velvety finish.
Winemaker:	Giuseppe Caviola
Cellaring:	Up to 20 years
Bottled:	Spring
Closure:	Cork
Food/Menu Pairing:	Best with rich, structured dishes, red meat, game and seasoned cheese

