


**PODERI
 LUIGI EINAUDI**

**Barolo Terlo “Vigna Costa Grimaldi”
 DOCG 2015**



Grapes:	100% Nebbiolo (Michet)
Region:	Piedmont
Vineyards:	From the finest selection of the Costa Grimaldi vineyard located in the Terlo Cru
Exposure:	South/East
Altitude:	310 meters (1,000 feet) above sea level
Soil:	Calcareous marl
Vine Training:	Guyot
Vine Age:	25 years
Tine of Harvest:	Mid to late October
Vine Density:	4,800 plants per hectare
Total Production:	7,000 bottles
Vinification Process:	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.
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) and then moves to large barrels for 12 more months. After blending and bottling, the wine ages in bottle for 8-9 months.
Alcohol Content:	14.50%
Dry Extract:	29.4 g/l
Total Acidity:	5.9 g/l
Residual Sugar	3.0 g/l
pH	3.5
Tasting Notes:	Garnet red with orange reflections; full-bodied, and velvety on the palate, with long finish of spice.
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

