

  
**PODERI**  
**LUIGI EINAUDI**

Rosso delle Langhe  
 “Luigi Einaudi” DOC 2016



<b>Grapes:</b>	30% Cabernet, 30% Nebbiolo, 20% Merlot, & 20% Barbera
<b>Region:</b>	Piedmont
<b>Vineyard Locations:</b>	The vineyards are located in the towns of Barolo and Dogliani
<b>Exposure:</b>	South/Southwest
<b>Altitude:</b>	350 meters (1,150 feet) above sea level
<b>Soil:</b>	Calcareous marl
<b>Vine Training:</b>	Guyot
<b>Vine Age:</b>	16 years old
<b>Time of Harvest:</b>	Late September to late October
<b>Vine Density:</b>	4,900-5,000 plants per hectare
<b>Total Production:</b>	5,000 bottles
<b>Vinification Process:</b>	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).
<b>Aging Process:</b>	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.
<b>Alcohol Content:</b>	14.50%
<b>Dry Extract:</b>	29.0 g/l
<b>Total Acidity:</b>	5.1 g/l
<b>Residual Sugar</b>	2.5 g/l
<b>pH</b>	3.65
<b>Tasting Notes:</b>	Intense garnet color, with a 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.
<b>Winemaker:</b>	Giuseppe Caviola
<b>Cellaring:</b>	Up to 12 years
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Pair with rich, structured dishes, such as meat, game, and seasoned cheeses.

