PODERI
LUIGI EINAUDI

# Barolo Docg Cannubi




Born in the Cannubi vineyard of the Einaudi estate in the Cannubi area of Barolo at 220 m., positioned South South-East. The land is composed of grey white Sant'Agata marne, rich in sand.
A wine of great class that expresses the elegance of the territory, of a brilliant garnet red turning slightly amber with time, exuberant in its fragrance of fruit and spices, of great body, full and velvety with a long final taste of goudron and spices.
The tannic characteristics guarantee a very long life in bottle in the best vintages.
The annual production is of 12.000 bottles.

## *Species of vine*

**Typology:** Nebbiolo
**Rootstock:** 420 A/SO4
**Bushiness:** 4800 viti/Ha
**Plant breeding:** Guyot

## *The Vineyards*

**Zone:** Village of Barolo (Cuneo)
**Cru:** Cannubi, 220 m
**Soil:** Grey white marne of Sant'Agata (30% sand, 55% clay, 15% limestone)
**Exposure:** South/South-East
**Area of the vineyard:** 2,36 Ha
**Year of planting:** 1962/1991/2002

## *The wine making*

Fermented in steel and concrete tanks under strict temperature control (29°C-31°C), post-fermentation maceration, racked after 22/25 days, decanted, and by maintaining the right temperature malolactic process is induced. Several months of maturation in barrels on oak, thereafter a long period in bottle to complete the aging.

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