PODERI
LUIGI EINAUDI

Dogliani Docg

A traditional wine, easy to drink, which comes from a blend of Dolcetto grapes from the vineyards of the Einaudi estates which surround Dogliani.
In particolar in the vineyards positioned in the hills of San Luigi, San Giacomo and Madonna delle Grazie. In the Dogliani area this traditional wine reaches its maximal tipicity: of a ruby red colour, which tends toward violet with a rich fruity bouquet, full bodied with an intense aroma of undergrowth and a pleasantly tannic taste, with a slight final almond note, typical of this wine.
Eight months of maturation in steel tanks and two months in glass complete the refinement. Of a dry and moderately acidic taste, after a year of ageing, it has a good body and full taste.
The annual production is of 150.000 bottles.



Species of vine

Typology: Dolcetto
Rootstock: A20 A / SO4
Bushiness: 4500 vineyards/Ha
Plant breeding: Guyot

The Vineyards

Zone: Village of Dogliani (Cuneo)
Cru: San Giacomo, San Luigi, Madonna delle Grazie – 350m
Soil: marly-calcareous-clayey ground
Exposure: South/South-East/South-West
Area of the vineyard: 23,00 Ha
Year of planting: 1941/2010

The wine making

Fermented in steel and concrete tanks under strict temperature control (28°C), racked after 4/5 days, decanted, gotten malolactic treatment and completed at a controlled temperature. Decanted a number of times during maturation in steel and concrete tanks, bottled from the month of Februsry and ready for to be drinked at the beginning of summer.

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