

## Dogliani DOCG, Poderi Luigi Einaudi

Piedmont, Italy



| <b>Product code</b> | EI0222RC             |
|---------------------|----------------------|
| Grapes              | Dolcetto             |
| Country             | ITALY                |
| ABV%                | 13.5                 |
| Case Size           | 6                    |
| Closure Style       | Plastic Cork         |
| Producer            | Poderi Luigi Einaudi |
| Vintage             | 2022                 |







## Producer

Matteo Sardagna is the 4th generation of this 60ha estate. Since 2001 Matteo has been working on his Barolos with famed oenologist Beppe Caviola. He has been purchasing some of Barolo's most esteemed vineyards. The wines of this estate have huge expression, classic Barolo tones, layered in complexity.

## Tasting Notes

"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 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 production is of 150.000 bottles."

## Winemaking

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