



## Barbaresco DOCG

100% Nebbiolo. Poderi Einaudi's latest edition to its stellar lineup.

"Only with the care and passion that Einaudi takes in the vineyards, can we grow grapes that are healthy and of high quality which, in turn, are used to produce high-quality wines that will cellar well."

Wine exported to: Bermuda, USA, New Zealand, Puerto Rico

## Most recent awards

JAMES SUCKLING: 93

## Winemaking and Aging

Exposure:

**Grape Varieties:** 100% Nebbiolo Concrete tanks Fermentation container: Length of alcoholic fermentation: 20 days Type of yeast: Selected yeast 20 °C (68 °F) Fermentation temperature: Tonneaux Aging containers: 500L Container size: French Type of oak: Bottling period: Fall 20 months Aging before bottling: Several months Aging in bottle: Cork Closure: Y Vineyard Sustainable Organic: Bricco Micca Cru in Neive Vineyard location: Soil composition: Calcareous marl and clay Vine training: Guyot Altitude: 350 meters (1,148 feet) 4,800 plants per hectare Vine density:

South/Southeast

Years planted: 1987-2010

Time of harvest: Mid-October

Total yearly production (in bottles): 7,500



## Tasting Notes and Food Pairings

Serving temperature: Best served at 16-18 °C (60.8-64.4 °F).

Best with rich, structured dishes, red meat, game Food pairings:

and aged cheese.

Aging potential: Up to 15 years

Giuseppe Caviola Winemaker:

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