



Barolo "Terlo Vigna Costa Grimaldi" DOCG

Few wineries are as intertwined with the history of Italy as Poderi Einaudi, which was founded by the first president of the Italian Republic - one of the most highly respected in its history- to be democratically elected by his peers (in 1948). But in 1897, he had already begun making wine, having bought his very first farmstead in San Giacomo, Dogliani. The properties have grown exponentially since then and include estates in the most sought-after areas of the region, reaching 160 hectares (395 acres), with over 60 hectares (148 acres) under vine. The cellar itself has been totally renovated and expanded. Most of it is underground and temperature/humidity-controlled, which provides ideal conditions for the wines. Today Einaudi is owned and run by great-grandson Matteo Sardagna, who works with enologist Beppe Ca Viola, Zvonimir Jurkovic, cellar master and vineyard manager, and Roberto Mozzone, logistics manager. Matteo and his team make elegant wines with a strong identity that honor their legacy and Matteo's commitment to the land, values and traditions of his family and the Langhe area. A perfect interpretation of the Langhe terroir, made from a selection of the finest Nebbiolo (Michet clone) grapes from the Costa Grimaldi vineyard, originally purchased by Luigi Einaudi in 1958, the vineyard features calcareous marl soil, good altitudes and southeastern exposure. The vineyard covers almost 5 hectares (12.35 acres), but only about 3 are dedicated to this wine. It is located in the hills between Barolo and the road that leads to Novello and La Morra. After temperature-controlled fermentation in stainless steel tanks and twenty to twenty-two days of maceration, the wine ages in French oak barrique and Slavonian barrels for thirty months followed by twelve months in bottle before release. Full-bodied with smooth tannins and a spicy finish. Great cellarability, evolving nicely over time.

Wine exported to: Bermuda, Canada

Most recent awards

WINE ENTHUSIAST: 90

JAMES SUCKLING: 94

GAMBERO ROSSO: tre bicchieri

WINE SPECTATOR: 94

VINOUS: 92

WINE ADVOCATE: 95

WINE & SPIRITS: 94

VINOUS MEDIA: 91

INTERNATIONAL WINE CELLAR: 93

DECANTER: 91



Grape Varieties: 100% Nebbiolo

Fermentation container: Concrete tanks

Length of alcoholic fermentation: 24 days

Type of yeast: Selected

Fermentation temperature: 32 °C (89.6 °F)

Length of maceration: 24 days

Malolactic fermentation: Yes

Oak barrels Aging containers:

5000 L Container size:

May/June Bottling period:

Aging before bottling: 30 months

Aging in bottle: 9 months

Natural Cork Closure:



No Organic:

Vigna Costa Grimaldi Vineyard name:

Vineyard location: Terlo, Barolo, Piedmont

Soil composition: Calcareous marl

Guyot Vine training:

Altitude: 310 meters (1,000 feet) above sea level

Vine density: 4,800 plants per hectare

Southern/southeastern Exposure:

Age of vines: 25 years old

Time of harvest: Mid to late October

Total yearly production (in bottles): 7,000



Tasting Notes and Food Pairings

Tasting notes: Balanced yet pronounced tannins; that denote

great structure and longevity; heightened aromas; full-bodied, austere and velvety on the palate, with

long finish of goudron and spice.

Serving temperature: Best served at 18-20 °C (64.4 - 68 °F).

Food pairings: Rich and flavorful dishes; game like wild boar or

venison; pork, cheese and salumi.

Aging potential: 20 years

Alcohol: Alcohol cont. 14.5 % by volume; dry extract: 29.4

g/l; total acidity: 5.9 g/l; residual sugar: 3 g/l; 3.5

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Winemaker: Giuseppe Ca Viola

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