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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

GAMBERO ROSSO: tre bicchieri

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WINE ENTHUSIAST: 93

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Winemaking and Aging

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

Aging containers:	Oak barrels
Container size:	5000 L
Bottling period:	May/June
Aging before bottling:	30 months
Aging in bottle:	9 months
Closure:	Natural Cork

Vineyard

Organic:	No
Vineyard name:	Vigna Costa Grimaldi
Vineyard location:	Terlo, Barolo, Piedmont
Soil composition:	Calcareous marl
Vine training:	Guyot
Altitude:	310 meters (1,000 feet) above sea level
Vine density:	4,800 plants per hectare
Exposure:	Southern/southeastern
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 pH
Winemaker:	Giuseppe Ca Viola