

Barolo DOCG Villero

Borned in the vineyard of Villero in Castiglione Falletto, recently rent by the Company for to produce more varieties of cru of Barolo with specific characteristics. The particular mineral component of the terroir of Villero give at the wine a good balance, a define colour and a long final with a consistent aftertaste. The parfum is rich of scents of red fruits such as raspberry and pomegranate very ripe, with floreal notes.

A wine that can be appreciated for a long time, until of 25-30years for the best vintages.

The annual production is of 3.500 bottles (approximately).

Wine Type: Nebbiolo (red)

Aging Type: tonneaux aging and big casquettes

Tannins: high tannins

Sweetness: dry

Rootstock: 420 A

Bushiness: 4800 vines / Ha

Plant breeding: Guyot

Zone: Village of Castiglione Falletto (Cuneo)

Cru: Villero, 250 m.

Soil: Marly - calcareous

Exposure: South / South-West

Vineyard area: 0.50 Ha

Fermented in concrete tanks under strict temperature control (30°C-32°C), post-fermentation maceration, racked after 22/25days, decanted, then gotten induced malolactic treatment and completed always at a controlled temperature. Matured in oak casks for a long period of time, then a long refinement in bottles.

PRICE AVAILABLE ONLY ON REQUEST



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