



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Barbaresco DOCG

100% Nebbiolo. Podere 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.”

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

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## Most recent awards

**JAMES SUCKLING:** 93

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## Winemaking and Aging

Grape Varieties:	100% Nebbiolo
Fermentation container:	Concrete tanks
Length of alcoholic fermentation:	20 days
Type of yeast:	Selected yeast
Fermentation temperature:	20 °C (68 °F)
Aging containers:	Tonneaux
Container size:	500L
Type of oak:	French
Bottling period:	Fall
Aging before bottling:	20 months
Aging in bottle:	Several months
Closure:	Cork



## Vineyard

Organic:	Sustainable
Vineyard location:	Bricco Micca Cru in Neive
Soil composition:	Calcareous marl and clay
Vine training:	Guyot
Altitude:	350 meters (1,148 feet)
Vine density:	4,800 plants per hectare
Exposure:	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).
Food pairings:	Best with rich, structured dishes, red meat, game and aged cheese.
Aging potential:	Up to 15 years
Winemaker:	Giuseppe Caviola