



EMPSON & CO.
Experience Italy in a Wine glass



Dogliani Superiore Vigna Tecc 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 more modern style of Dolcetto, highlighting what a grape that was previously only used for everyday wines can do. Matteo makes the wine using carefully selected grapes from the estate-owned south-facing Madonna delle Grazie vineyards. Long, slow maturation brings out the best in this traditional Langhe wine so this wine ages twelve months in oak and a few in bottle. Vigna Tecc features more complexity and richness. It is fruity, full-flavored with good body and intense aromas of the forest. Lovely tannins and an almondy finish.

Wine exported to: Bermuda, Canada, USA, Japan

Most recent awards

JAMES SUCKLING: 99

VINOUS: 92

DECANTER: 95

WINE SPECTATOR: 96

WINE ENTHUSIAST: 98

WINE ADVOCATE: 94+

VINI BUONI D'ITALIA: Corona

WINE & SPRITS: 94

WINE & SPIRITS: 90

INTERNATIONAL WINE CELLAR: 90



Winemaking and Aging

Grape Varieties:	100% Dolcetto
Fermentation container:	Concrete tanks
Length of alcoholic fermentation:	6/8 days
Type of yeast:	Selected
Fermentation temperature:	28 °C (82.4 °F)
Length of maceration:	6-8 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Container size:	5,000 L

Bottling period:	September
Aging before bottling:	10 months
Closure:	Natural Cork

Vineyard

Organic:	No
Vineyard name:	Vigna Tecc at the Madonna delle Grazie property
Vineyard location:	Dogliani, Piedmont
Soil composition:	Calcareous marl and clay
Vine training:	Guyot
Altitude:	380 meters (1,247 feet) above sea level
Vine density:	4,900-5,000 plants per hectare
Exposure:	Southern/southwestern
Age of vines:	35 years old
Time of harvest:	Late September
Total yearly production (in bottles):	19,000

Tasting Notes and Food Pairings

Tasting notes:	Great structure and aromas of fruit and spice. Great longevity.
Serving temperature:	Best served at 14-16 °C (57.2 - 60.8 °F).
Food pairings:	Best paired with starters and first courses like pasta, risotto and soup. Great with vegetable or meat, pasta with or without tomato or ragout.

Aging potential:

6-7 years

Alcohol:

Alcohol cont. 14.5 % by vol.

Winemaker:

Giuseppe Ca Viola

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