



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



## Rosso delle Langhe Luigi Einaudi

30% Cabernet, 30% Nebbiolo, 20% Merlot, and 20% Barbera. Einaudi Langhe “Luigi Einaudi” DOC is an intense garnet color, with pleasing aromas of cooked plums and blackberries, and an underlying hint of vanilla. Full-bodied with a rich tannic structure, soft with an intense fruity taste and balanced, elegant, spiced final note.

“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, Canada

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## Most recent awards

**JAMES SUCKLING:** 93

**WINE ADVOCATE:** 93

**WINE SPECTATOR:** 93



## Winemaking and Aging

Grape Varieties:	30% Cabernet, 30% Nebbiolo, 20% Merlot, 20% Barbera
Fermentation container:	Concrete tanks
Length of alcoholic fermentation:	8-10 days
Type of yeast:	Selected
Fermentation temperature:	28 °C (82.4 °F)
Length of maceration:	8-10 days
Malolactic fermentation:	Yes
Aging containers:	Barrique and barrels
Container size:	225 L
Bottling period:	Depends on the vintage
Aging before bottling:	18 months
Closure:	Natural Cork



## Vineyard

Organic:	No
Vineyard location:	Barolo, Neive and Dogliani (Piedmont)
Soil composition:	Calcareous marl
Vine training:	Guyot
Altitude:	350 meters (1,150 feet) above sea level

Vine density:	4,900-5,000 plants per hectare
Exposure:	Southern/southwestern
Years planted:	2003
Age of vines:	16 years old
Time of harvest:	Late September to late October
Total yearly production (in bottles):	5,000



## Tasting Notes and Food Pairings

Tasting notes:	Intense garnet in color, ample, rich bouquet of stewed plums and black currant with a nuance of vanilla; full, luscious and structured, round fruit flavors, elegant, well-balanced tannins and subtle spice on the finish. Suitable to long cellaring.
Serving temperature:	Best served at 18-20 °C (64.4 - 68 °F).
Food pairings:	Pairs well with rich dishes that are full of flavor.
Aging potential:	12 years
Alcohol:	Alcohol cont. 14.5 % by vol.
Winemaker:	Giuseppe Ca Viola