



Poderi Elia Langhe Nebbiolo D.O.C. “Padrun”

Federico Stella makes one of the finest Barbarescos in the world, and they have for three generations. But they have never applied their brilliance to a “basic” Nebbiolo -- until now. Finally, we get the intense, vibrant, old-vine fruit of the highest altitude estate in Barbaresco in a fresh, bright wine that makes your lips smack with tangy cherries, warm raspberry, salty chalk, cedar and chocolate. A great value that offers a connoisseur’s Piedmont for everyday enjoyment.



LOCATION

Piemonte, Italia.
(Town of Neive)
9 hectares. 350-400 meters.



SOIL

White Tufo (clay and sand).



ESTATE

Poderi Elia.
(poh-DAY-ree ay-LEE-ah)



VINE

Guyot.
4,000-5,000 vines per hectare.
1-1.5 bottles per plant average yield.



WINEMAKER

Federico Stella.
(fay-day-REE-ko STAY-lah)



VINIFICATION

Fermentation in temperature controlled tanks for 25-27 days.



VARIETALS

100% Nebbiolo.



BARREL

2nd and 3rd passage French oak.



RESIDUAL SUGAR

2.8 grams per liter.



MATURATION

12 months in the barrel.
6 months in the bottle.



ACIDITY

5.1 grams per liter.



VINTAGE PRODUCTION

500 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Beef with garlic and pepper sauce or mushroom risotto.

