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Poderi Luigi Einaudi – Update 2026

Historic Prestige Meets Terroir Diversity in the Langhe

From the presidential legacy of Luigi Einaudi (Italy's first democratically elected President) to today's elegant, site-expressive wines, **Poderi Luigi Einaudi** ([link](#)) continues to **embody timeless Piedmontese values with quiet strength**. Founded with the 1909 acquisition of vineyards in Dogliani and now spanning **60 ha of prime hillside plots (220–400 m)**, the estate delivers **consistent quality** across Dolcetto and Barolo - blending family continuity, respect for historic sites, and restrained wine-making.

In 2018, Vinifera-Mundi profiled the estate, focusing on its deep roots, vineyard quality, and classic style. You can read the full original report here: [Vinifera-Mundi 2018 – Poderi Luigi Einaudi](#).

The 2018 tastings featured:

- **Langhe Rosso Luigi Einaudi 2015** (16.75/20 – 87/100)
- **Dogliani DOCG 2017** (17/20 – 88-89/100)
- **Dogliani Superiore Vigna Tecc 2016** (16.5–16.75/20 – 86-87/100)
- **Barolo Ludo 2017** (17.25/20 – 90/100, blending Bussia, Cannubi, and Terlo)
- **Barolo Terlo Vigna Costa Grimaldi 2014** (17.75–18/20 – 92-93/100)
- **Barolo Cannubi 2014** (18+/20 – 93+/100 - the standout for its elegant, “dancing” palate with floral and spicy complexity).

Evolution Since 2018

Eight years later, **the core philosophy remains steadfast**: long macerations in steel or concrete, aging that increasingly favours purity and elegance in large botti and tonneaux, and ample time in bottle before release. What has evolved most noticeably is **the Barolo portfolio**, which **has gained significant depth and prestige** through two well-timed **strategic vineyard acquisitions** just before and around the time of my 2018 report.

In 2016, the estate acquired approximately **9 hectares of prime land in the Bussia MGA** ([link](#)) in Monforte d'Alba, including a valuable portion in the highly regarded Dardi subzone. This was followed in late 2017/early 2018 by the purchase of about **2 hectares of prime hilltop Nebbiolo vineyards in the prestigious Monvigliero MGA** in Verduno, together with an associated winery facility on the property. These investments — which also included plans for renovations — have allowed Poderi Luigi Einaudi to move from a more blended approach (as seen with the Ludo in 2018) toward **a stronger lineup of distinct, single-cru expressions**. The additional mature and well-situated vines have enhanced site-specific character without any shift toward a heavier or more extracted style. Instead, the house **signature of finesse and terroir transparency** has been preserved and even refined.

The estate has also navigated a series of varied vintages with consistency: the 2017s offered good balance and earlier approachability in several wines, the 2014s delivered structured, age-worthy depth (particularly evident in the high-scoring Cannubi and Costa Grimaldi), and 2021 has emerged as a classic, harmonious vintage marked by concentration, vibrant acidity, and finely tuned tannins that build beautifully on the elegant profile I noted back in 2018.

MGA and Terroir Spotlight: Diversity Across Iconic Sites

A key strength today is ownership of plots in several iconic **MGAs** (Menzione Geografica Aggiuntiva - Barolo's official sub-zone system, akin to Burgundy "finage", allowing precise geographic indication on labels). This adds genuine diversity to the range.

- **Cannubi (Barolo MGA)**

The legendary hill at ~220 m with south/southeastern exposure features sandy gray-white Sant'Agata marls (Tortonian influence). It yields wines of exceptional finesse, velvety texture, layered red fruit, rose/floral notes, spices, balsamic/mineral hints, and harmonious elegance. In 2018, the 2014 Cannubi earned 18+/20 for its se-



The parcel in the Cannubi MGA

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ductive depth and graceful complexity. I recently tasted the **2021 Cannubi** at the Vinum-organized wine exhibition on 19 January 2026 in Zurich: stylish, floral, and pure with cherry/strawberry notes, fine tannins, vibrant acidity, and polished intensity - a wine of great class and longevity.

- **Bussia (Monforte d'Alba MGA)**

At 300–350 m with south/southwest exposure, Bussia offers marly-calcareous soils with a strong mineral component and layers of brown-gray sand (Helvetian/Serravallian influence). Einaudi draws from **5.93 hectares** planted in **1980 and 1998**, now supplemented by the 2016 Dardi acquisition - mature vines (28–46 years old) that contribute concentration, intense color, dark spice, underbrush, mature red/black fruit, balsamic/camphor notes, and enveloping tannins with excellent aging potential. The wines feel more robust and “meaty” than Cannubi yet remain polished and elegant.

- **Monvigliero (Verduno MGA)**

Acquired in 2017, this is the newest single-cru addition and **one of Barolo's most sought-after sites**. Located at 220–310 m in Verduno with south/southwest exposure, it produces lifted, perfumed wines with crushed red berry fruit, mint, white pepper, dried flowers, chalky minerality, and velvety tannins. I tasted the **2021 Monvigliero** at the same Vinum exhibition on 19 January 2026 in Zurich: juicy raspberries/mulberries, forest floor, and white pepper - **a pretty, fragrant expression** with finesse and bright energy **that complements the more powerful Bussia and elegant Cannubi**.

In short, **Cannubi** leans toward aromatic silkiness and early intrigue, **Bussia** delivers structure and mineral drive from mature vines, and **Monvigliero** brings perfumed lift and freshness. This expanded cru depth (including the longstanding Terlo/Costa Grimaldi) represents tangible progress since 2018. The Poderi's **portfolio** consists of **17 wines**, including 13 reds - six Barolos - three whites and one Moscato.



The parcel in the Monvigliero MGA

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- **Dogliani Superiore Madonna delle Grazie Vigna Tecc**

Echoing the well-rated Vigna Tecc 2016 from the 2018 report, this single-vineyard Dolcetto comes from the historic and highly regarded **Madonna delle Grazie** area in Dogliani — **one of the denomination's most prestigious sites** and an officially recognized MGA (Menzione Geografica Aggiuntiva).

On the label you see both elements together: “Madonna delle Grazie” identifies the broader official cru, while **“Vigna Tecc”** refers to Einaudi's **own historic**, south-facing parcel within that MGA. Unlike the stricter hierarchy in Burgundy (where a Premier Cru status must always appear), the MGA system in Dogliani is optional. Producers may use the official MGA name, but they are free to emphasize instead (or in addition) their traditional “Vigna” designation.

Einaudi deliberately chooses to highlight **“Vigna Tecc”** because it is **a long-established estate-specific name** that has represented **their flagship single-vineyard Dolcetto** for decades. This approach allows them to communicate both the official cru quality and the precise identity of their best plot, without any loss of status. Year for year, the result is a vibrant, structured Dolcetto with deep ruby color, fresh dark cherry and blackberry aromas, subtle woodland notes, lively acidity, and the classic bitter-almond finish. The 2023 vintage brings excellent vibrancy and approachability — enjoyable now through 8–12 years — while beautifully anchoring Einaudi's historic Dolcetto roots in Dogliani.



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The Wines

Dogliani Superiore Madonna delle Grazie Vigna Tecc 2023

The Poderi owns 4.5 hectares in this vineyard, and the vines were planted in 1937 and 1988.

Wine making: "Fermentation takes place in glass-lined concrete tanks with controlled temperatures. After a few weeks, the wine is racked, and malolactic fermentation is completed while maintaining the temperature. It is then racked into large French oak barrels for aging and overall maturation, returned to concrete, and bottled at the end of the year."

Tasted on the 19th of January 2026 and on the 3rd of April 2026. 13.5% alcohol by volume.

Echoing the well-rated Vigna Tecc 2016 from the 2018 report, this single-vineyard Dolcetto from the historic Dogliani heartland shows a truly inviting, sophisticated, intense yet elegant, pure, and precise nose that unfolds over time, ultimately revealing a rich and complex bouquet. Delicious scents of ripe red and black fruits, black cherries and plums, violets, herbal notes, and a subtle balsamic hint waft from the glass. A promising bouquet that proves great red wines can indeed be made with Dolcetto. A full-bodied, juicy, elegant, delicious, and thoroughly harmonious palate with a proud, yet by no means extravagant, structure. Abundant flavours that echo the scents from the bouquet, with the dark berries coming to the fore. Earthy notes round out the profile, while the oak beautifully complements the aromatic spectrum. Dense, polished tannins are in excellent harmony with the perfectly integrated acidity, which provides freshness and vibrancy. A long finish with a delicate aftertaste of blanched almonds invites another glass. **17.5-17.75/20** (91-92/100).

In Switzerland this wine costs CHF 22.- by [Delea](#) and CHF 27.50 by [Felsenkeller](#), In Germany the bottle costs € 17.70 at [Callmewine](#).



The three single-cru Barolos, Barolo Bussia 2022, Barolo Cannubi 2021, and Barolo Monvigliero 2021, **beautifully showcase the estate's portfolio diversity** and its ability to express different terroirs **across two excellent but contrasting vintages**. The Barolo Cannubi 2021 and Barolo Monvigliero 2021 were tasted for the first time at the Vinum-organized "GAMBERO ROSSO Vini d'Italia 2026" exhibition on 19 January 2026 in Zurich. The Barolo Bussia 2022 was tasted on 2–4 April 2026.

Barolo Bussia 2022

The Poderi owns 5.98 hectares in this vineyard, and the vines were planted in 1980 and 1998.

Wine making: "Fermented in steel and concrete tanks under strict Temperature control (30°C-32° C), post-fermentation maceration, raked after 22/25 days, decanted, and by maintaining the right temperature malolactic process is induced. A long period of maturation in big barrels on oak, thereafter a period in bottle to complete the aging."

14.5% alcohol by volume.

It still needs time to fully integrate and develop, though perhaps not quite as long as the great classics — another 6–8 years in the cellar should reveal its full potential. What a noble, racy, profound, and captivating nose! This bouquet already shows the archetype of a fine Bussia Barolo: complex and seductive scents of juicy dark cherries, ripe sour cherries with a delicate candied touch, wild raspberries, dried rose petals and violets, together with fresh herbs and subtle herbal nuances. In the background, hints of licorice, black truffle, and a touch of incense emerge. One could linger over the glass for a long time, continually discovering new layers. On the palate it is full-bodied and juicy, with a velvety almost silky texture that feels harmonious and immediately pleasurable. The tannins are dense yet polished and remarkably well-integrated for the vintage, while lively acidity provides freshness and lift. A subtle spiciness replaces the more herbal notes on the mid-palate, leading into a long, lingering finish marked by licorice, graphite, a saline mineral edge, and ripe fruit persistence. Impressive and very enjoyable already. Tasted repeatedly, always with the same enthusiasm. **18.25+/20** (94+/100).



The Bussia parcel

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These wines were presented in Zurich as part of the exhibition “GAMBERO ROSSO Vini d'Italia 2026” organized by Vinum on the 19th of January 2026 in Zurich.

The **Cannubi** and **Monvigliero**, tasted at the Vinum exhibition on 19 January 2026 in Zurich, delivered floral elegance/purity and lifted perfumed finesse respectively. All three combine concentration with vibrant acidity and fine tannins, promising excellent aging (typically 2028–2040+ or longer). They reward decanting and pair superbly with braised meats, game, truffle dishes, or aged cheeses.

These wines illustrate the estate’s full spectrum: joyful, terroir-true Dolcetto alongside powerful, site-driven Barolos from prestigious MGAs.

Barolo Cannubi 2021

The Poderi owns 2.36 hectares in this vineyard, and the vines were planted in 1962, 1991 and 2002.

Wine making: “Fermented in steel and concrete contenitors under strict Temperature control (29°C-31°C), post-fermentation maceration, racked after 22/25 days, decanted, and by maintaining the right Temperature malolactic process is induced. Several months of maturation in barrels on oak, thereafter a long period in bottle to complete the aging.”

14.5% alcohol by volume.

A wine that will likely need about ten years of aging before it begins to reveal its secrets. Elegant, complex, multifaceted, refined, wonderfully deep, expressive yet distinguished. Even fascinating, as the lemony notes in a bouquet of blackcurrant, liqueur, juicy red fruits, cherry, pomegranate, dried roses, and violets are surprising. Smoky notes complete the whole. A full-bodied, silky, and exceptionally refined palate, with a firm texture, present yet perfectly integrated acidity, firm tannins, and a spicy, mineral, long-lasting, slightly bitter finish. A wine destined to go down in the annals of Poderi. **18.25+/20** (94+/100).

Barolo Monvigliero 2021

The Poderi owns 1.5 hectares in this vineyard, and the vines were planted in 1969 and 1980.

Wine making: “In concrete vinifiers, with fermentation Temperature control (about 27/30° C), with post fermentation maceration, and racking after 22-25 days, racking and malolactic fermentation completed with the maintenance of the Temperature. A long period of maturation in large oak barrels, and subsequent rest in the bottle complete the refinement.”

A seductive, complex, refined, profound, and pure nose unfolds. Currently not quite on par with the other two wines, the promise of greatness is clearly there. Elegant aromas of red berries, raspberries, cherries, strawberries, floral notes, white pepper, and earthy components waft from the glass. A full-bodied, velvety, and fresh palate, generous red fruit, lively acidity, and a long, lingering finish. Definitely worth the wait. **17.75+/20** (92+/100).

In Germany the Poderi wines are available from [Casa Molina](#), [Weinwerk](#), [Callmewine](#), and in Switzerland from [Delea](#) and [Felsenkeller](#).



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The **2021 Barolo Monvigliero** features a **distinctive artistic label** created by the internationally renowned Italian artist **Stefano Arienti** ([link](#)). Titled “*Horses on Columns – Homage to Giulio Romano*” (2021), the work was commissioned for the debut of this cru and marked the **estate’s 125th anniversary in 2022**.

Arienti’s highly imaginative drawing depicts a stylized, ethereal horse — an archetype of grace and power — resting upon solid columns. Through delicate lines and various techniques, the horse appears both light and dreamlike yet firmly grounded, symbolizing the perfect equilibrium between elegance and strength, as well as the deep roots that bind the wine to its terroir and the estate’s history.

This artistic choice **beautifully echoes the character of Monvigliero** itself: a lifted, perfumed, and vertical Barolo with bright energy and velvety finesse, while paying tribute to the Renaissance master Giulio Romano, whose monumental and architectural style inspired the piece.

The label adds a cultural dimension to the bottle, reflecting Poderi Luigi Einaudi’s longstanding commitment to blending winemaking tradition with art and the rich cultural heritage of Piedmont.

2021 vs 2022 in Barolo: A Tale of Two Contrasting Yet Successful Vintages

2021 is widely regarded as a **modern classic** — often compared to 2016 or 2010 for its outstanding balance, structure, and aging potential. The growing season began with good winter rains that built soil reserves. A sharp April frost reduced yields (acting as a natural selector), followed by a hot but not extreme dry summer. Ideal September–October conditions with warm days and cool nights delivered slow, even ripening. The result: smaller berries with concentrated fruit, **vibrant natural acidity, ripe yet refined tannins, and exceptional aromatic complexity**. The wines are harmonious, terroir-expressive, structured, and fresh — built for long cellaring (often 2028–2040+ or longer). Top crus show profound depth, purity, and elegance.

2022, by contrast, was **one of the driest and hottest vintages** in recent Piedmont history. Prolonged drought and high summer temperatures stressed the vines, leading to an early harvest and lower yields. On paper, it looked challenging (risk of over-ripeness, phenolic under-ripeness, or soft structure). In the glass, however, many wines surprised positively at the Vinum tasting: they often display ripe, juicy fruit, rounder and **more approachable profiles, good freshness** (thanks to experienced vineyard management and careful winemaking), and softer, more polished tannins than expected. The wines are generally more forward, generous, and drinkable earlier (medium-term rather than ultra-long aging), with bright energy in the better examples, though they can show more variation by site and producer.

In Summary

Since the 2018 report, Poderi Luigi Einaudi has evolved by reinforcing its presence in iconic MGAs like **Cannubi** (elegance and floral harmony), **Bussia** (mineral-driven structure from mature vines), and the newer **Monvigliero** (perfumed lift), while upholding its elegant, consistent style. The 2021 cru trio and 2023 Vigna Tecc exemplify this maturation: wines rooted in history that highlight terroir diversity and reward both immediate pleasure and cellaring.

If opening the Dogliani soon, serve it slightly cool with pasta, risotto, or poultry. For the 2021 Barolos, give them air and pair with richer Piedmontese classics.

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