

LUIGI BAUDANA



BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

BAUDANA 2020

DESCRIPTION: Baudana is a hidden gem among the historical vineyards of Serralunga d'Alba. It is located on the western slope, just north of Parafada and Lazzarito.

Rather uniquely, the soil here is a combination of Formazioni di Lequio and Sant'Agata marls: two different epochs (Serravallian and Tortonian) melting together in one place.

Once celebrated, then forgotten, it's an honor to farm this vineyard today.

VARIETY: 100% Nebbiolo, mix of Lampia and Michet biotypes.

VINEYARD AND TERROIR: Baudana MGA, Comune di Serralunga d'Alba.

GROWING: Luigi and Fiorina have always tended their vines with incredible love. One episode really illustrates their care. Summer of 2008, two days after a serious hailstorm had hit Serralunga: their vineyards showed no signs of damage because the couple had 'cleaned' every single bunch to make sure ruined berries wouldn't affect the rest of the fruit.

Since 2009, the vineyards have been tended under the Vajra's organic protocol. Intense research is also placed into monitoring and improving the biodiversity of both flora and fauna not just in the vineyards, but also in the winery fields and forests. The winery is sustainably and biologically certified.

VINTAGE: 2020 is a truly remarkable vintage and one of the longest of the decade. It started off with an anticipated bud break and slowed down throughout spring and summer, resulting in a late harvest.

An abundant flowering, from May 12th, set the stage for perfumy, aerial and red-tone dominated wines. Numerous rainfalls, well into July, resulted in a less regular fruit set, much more work in the vineyards, but also milder temperatures, leading to an estimated vegetative cycle of 213 days.

Great aromatics, varietal authenticity and gorgeous tannins are the signatures of 2020.

HARVEST AND WINEMAKING: In Serralunga d'Alba, Nebbiolo ripens a few days earlier than in Barolo. The fruit was picked on October 9th. A delicate fermentation in open-top tini was followed by submerged cap maceration for 51 days.

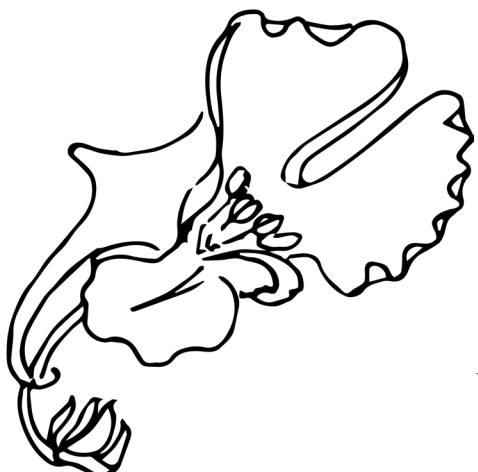
The spontaneous malolactic fermentation unfolded in the following spring.

AGING: The 2020 Baudana aged 24 months in custom-made Slavonian casks of 15, 17 and 25 hectolitres. It was bottled on July 10th 2023.

TASTING NOTES: The 2020 Barolo DOCG Baudana has a mid ruby color. Attractive notes of poached strawberry, pressed rose, tobacco and eucalyptus and balsamics lifting the perfumes.

Fine-grained, chiseled tannins make this wine incredibly accessible whilst still young. They are laced with elegant notes of wild berries, cranberry and savory spices.

FORMAT AND CLOSURE: 0,75L, cork.



G.D. Vajra & Luigi Baudana

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