LUIGI BAUDANA

BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

CERRETTA 2021

DESCRIPTION: The soil of Cerretta is a pure Formazione di Lequio, formed approximately 12 million years ago in the Serravallian epoch. Dominated by calcareous limestones, this origin translates into a wine of breed, with complex aromatics, spices, a broad and austere palate building into a long lasting final.

VARIETY: 100% Nebbiolo grapes.

VINEYARD AND TERROIR: Cerretta 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: 2021 vintage is set to provide some world class wines. Despite a frost alert in the spring, and a few violent hailstorms during summer, the season was generally very positive, moderately dry and with late harvests. All grapes have abundance of acidity and good phenolics, and the shortage of nitrogen in the fruit allowed for some of the longest and most gentle fermentations in recent years.

HARVEST AND WINEMAKING: Fruit for the 2021 Barolo Cerretta was picked on October 14th. Differently from Baudana, the kinetics of fermentation of this vineyard is much slower. Fermentation was followed by submerged cap maceration for a total of 54 days. Punch-downs and gentle pump-overs are the only operations over the time of maceration. Spontaneous malolactic fermentation happened in the following spring.

AGING: 23 months in custom-made, large Slavonian oak casks of 15, 17, 25 hectoliters. Bottling on June 28th, 2024.

TASTING NOTES: The 2021 Barolo DOCG Cerretta is elegant yet powerful. Ruby red grapefruit, ripe citrus, cherry, blackberry, dried roses, Tasmanian pepper tones and mint notes, all speak "Serralunga limestones" in this wine. The palate is mineral, with hints of Earl Grey tea, litchi, elderflower, orange peel and very structured yet elegant tannins.

FORMAT AND CLOSURE: 0,75L, cork.

G.D. Vajra & Luigi Baudana
Via delle Viole, 25 - Fraz. Vergne 12060 Barolo (CN) - Italia
www.baudana.com

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