LUIGI BAUDANA

BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

del Comune di Serralunga d'Alba 2021

DESCRIPTION: This Barolo blends together three beautiful vineyards of Serralunga d'Alba: Baudana, Cerretta and Costabella. It is a classic wine in the making, with a clear signature of this terroir and its ancient soils.

VARIETY: 100% Nebbiolo with grapes coming from Baudana, Cerretta and a small parcel in Costabella.

VINEYARD AND TERROIR: Baudana and Costabella lay on the west slope of Serralunga, at the confluence of the Tortonian and Serravallian plateaux.
Cerretta runs on the opposite slope, with a south-east exposure, over the ancient Formazioni di Lequio market by a deep vein of red clay.

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: In 2021, fruit was picked on October 13th and 14th. Vinification was carried in *vertical tini*, with gentle punch down and rinsing of the cap. Maceration lasted 45 days on average with a partial submerged cup. Spontaneous malolactic fermentation occurred in the following Spring.

AGING: 26 months mainly in Slavonian casks of 15, 17, 25 hectoliters and a few neutral barrels, prior to bottling on June 28th 2024.

TASTING NOTES: The 2021 Barolo del Comune di Serralunga d'Alba features a faceted nose of rose petals, black currant, plum, fresh dates, balsamic notes and sweet spices. The mouthfeel has a very long and elegant finish, with leather notes, tobacco, white pepper, dark cherries, mint and black tea.

FORMAT AND CLOSURE: 0,75L, cork.

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

SUSTAINABLE WINERY 3E EQUALITAS