LUIGI BAUDANA

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

BIANCO DRAGON 2024

DESCRIPTION: Dragon is a vibrant and refined expression of our land. First crafted in the mid-1990s by Luigi and Fiorina Baudana as a Chardonnay-Sauvignon blend, this Bianco has gradually evolved into a more layered composition, now enriched with Nascetta and a touch of Rhine Riesling. The label is the final creation of the renowned local artist - and beloved Friend - Gianni Gallo and is inspired by the unwavering human desire to embrace and overcome adversities.

VARIETY: An original blend led by Chardonnay, Sauvignon, Nascetta, and Rhine Riesling.

VINEYARD AND TERROIR: The vineyards of the Langhe Bianco Dragon are situated on ancient soils primarily composed of Serravallian limestones and Diano Sandstones of Tortonian origin. Nestled between 380 and 610 meters above sea level, these high-altitude sites benefit from bright, ventilated exposures that enhance the wine's freshness and aromatic complexity.

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 certified organic and sustainable.

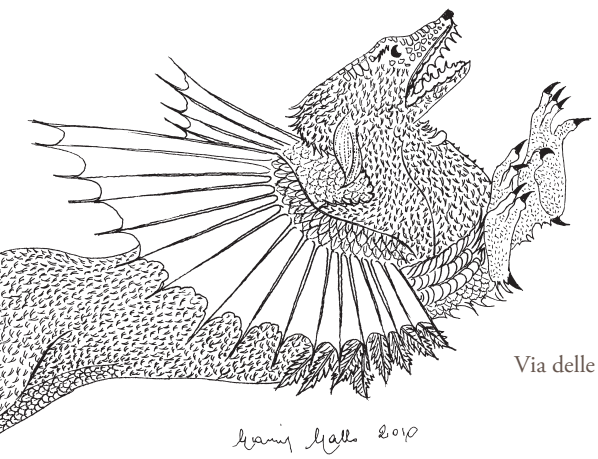
VINTAGE: 2024 is set to deliver wines of fresh aromatics, moderate alcohol level and irresistible drinkability. Winter came late and so did the snow on the mountains. Budbreak was first recorded on March 11th, threatened by frost a month later. Starting in May, abundant rain marked the growing season, causing sustained fungal pressure and intense vineyard work. Temperatures rose eventually, turning 2024 into a warm vintage, with a significant hailstorm episode in early August on the western slopes between La Morra and Novello. Harvest started on August 30th and finished - intertwined by numerous rainfalls - on October 24th. This was one of the most demanding vintages since 1972, with close-to-heroic work in the vineyards. We are proud to confirm that we persevered in our organic commitment and were able to harvest gorgeous fruit, if in reduced yields.

HARVEST AND WINEMAKING: Harvest in 2024 began on September 3rd and was completed approximately 18 days later. Whole clusters were gently pressed with minimal skin contact. Fermentation was long and slow, carried out at low temperatures. No malolactic fermentation took place.

AGING: The 2024 Dragon was aged on fine lees with minimal bâtonnage throughout the winter and was bottled on February 25th, 2025.

TASTING NOTES: The 2024 Dragon shows a brilliant, pale yellow hue. On the nose, it opens with a harmonious blend of acacia and hawthorn blossoms, freshly baked bread, tropical fruits, and a hint of mint over crushed stone. The palate is savory, vibrant, and flavorful, with a long, lingering finish. As it evolves, the wine reveals layered aromas of lime pie, apricot, green apple, flint, white flowers, and a marked minerality.

FORMAT & CLOSURE: 0,75L Stelvin.



SUSTAINABLE WINERY 3E EQUALITAS

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