

LUIGI BAUDANA

BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

CERRETTA 2017



DESCRIPTION: Cerretta is a dive into pure Formazione di Lequio. The wine is brooding yet austere, enriched with the balsamic tones of mint that are so typical of the village and of this cru.

VARIETAL: 100% Nebbiolo grapes.

VINEYARD AND TERROIR: Cerretta.

GROWING: Luigi and Fiorina always tended their vines with the utmost care. One episode really illustrates their care. Summer of 2008, two days after a serious hailstorm that 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 cluster. Since 2009, the vineyards have been farmed 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 holds a certification of sustainable farming (UNI EN 11233:2009) and of organic farming (ITBIO015-S04-20/124-2).

VINTAGE: The 2017 Barolos are profound and characterized by a core of red fruits, acid spine and refined tannins that set the wines for the long haul. In Europe, this was recorded as the lowest yielding vintage since 1947, due to a combination of spring frost and summer droughts. The outcome is surprising, due to the combination of limited intake of potassium in the fruit and cool nights throughout the season, with an almost perfect September. After a mild winter with little snow and an anticipated vegetative development, temperatures brutally dropped between April 19th and 21st, with frost across Europe that luckily spared our vineyards. Starting in May, the weather turned stable. Days were hot but the nights cooler than in 2003 and 2011. The strong diurnal drop of temperature preserved the vines from water stress, despite little or no rainfalls. By early September, night temperatures dropped even further, enhancing phenolic ripening while slowing down sugar accumulation. Average time between bud break and ripening was 185 days. According to the Consorzio Langhe, 'hot' vintages lengthen 170 days and 'late' vintages 200 days.

HARVEST AND WINEMAKING: Fruit is usually picked in mid-October, with a delicate fermentation in open-top tini that runs approximately 20-30 days followed by cappello sommerso. Cerretta has, consistently, an extremely slow kinetic of fermentation. Punch-downs and gentle pump-overs are the only operations over the time of maceration. Malolactic fermentation is spontaneous and usually happens in the following spring.

AGING: The 2017 Barolo Cerretta aged for 25 months in custom-made, large Slavonian oak casks of 15, 17 and 25hL. The wine was bottled on July 17th 2020.

TASTING NOTES: The 2017 Barolo Cerretta is elegant and yet powerful. Rose oil, red fruits, mint, sweet spices, plum, gravel and mineral tones, all speak "Serralunga limestones" in this wine. The palate is mineral, with hints of Autumn picked Darjeeling tea, black cherry, menthol and very structured yet elegant tannins.

G.D. Vajra & Luigi Baudana

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