

LUIGI BAUDANA



BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

BAUDANA 2015

DESCRIPTION: Baudana is a hidden gem among the historical vineyards of Serralunga. Once celebrated, then forgotten, today finally regains its past prestige. Located on the western slope of Serralunga, just north of Parafada and Lazzarito, features a Sant'Agata fossil marl with a peculiar bluish tone. This is a rather unique soil within the contest of Serralunga d'Alba. 2015 is a wine of bright aromatics, brooding, with a sapid and spicy finish.

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

VINEYARD AND TERROIR: Baudana

GROWING: Luigi and Fiorina always tended their vines with the outmost 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 is sustainably certified (UNI EN 11233:2009) and will be again fully organic certified since 2019.

VINTAGE: 2015 is a thrilling vintage of rich yet vibrant wines. Winter was very snowy and mild temperatures since the month of February lead to an early bud break. By flowering, which took place in the middle of May, the season was about 10 days ahead of norm. More rain fell between end of May and early June and this was a great help for the vines to overcome a very hot month of July. 2015 was a kind vintage with very healthy fruit and the loss of production is mainly due to sporadic, yet very brutal hailstorms (starting May 8th) as well as attributed to the summer heat. Harvest was slightly anticipated and fruit quality great across the board, from the white varieties to Dolcetto, Barbera and Nebbiolo.

HARVEST AND WINEMAKING: In Serralunga d'Alba, Nebbiolo ripens a few days earlier than in Barolo. 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. 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 2015 Baudana was racked into oak after malolactic fermentation and spent 31 months in large Slavonian oak casks.

TASTING NOTES: The blue clay, embedded deep down in the terroir, translates in an elegant, juicy but never hefty wine. Baudana 2015 is rich in red fruits, sour plum and marinated apricot, with a hint of black tea and pine needles. The layered and textured palate shows supple tannins and a fresh sapid finish. Baudana capture the gentle essence of Vajra combined with the power of Serralunga.



G.D. Vajra & Luigi Baudana

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