

# LUIGI BAUDANA



## BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

CERRETTA 2015

**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. The 2015 vintage combines the expressive tannins with high red fruits tones complemented by a menthol and rosemary long finish.

**VARIETY:** 100% Nebbiolo grapes.

**VINEYARD AND TERROIR:** Cerretta

**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 varietals to Dolcetto, Barbera and Nebbiolo.

**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 is famous for its extremely slow fermentation kinetic. 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:** After malolactic fermentation, the 2015 Cerretta has spent 31 months in large oak casks prior to bottling.

**TASTING NOTES:** Deep ruby color, Cerretta is a high structure and powerful Barolo, rich in red fruits that integrate perfectly with the powerful but never hefty tannins. The bouquet opens to red and dark fruit, balsamic notes and mineral nuances of iron. Chalky texture, iodine, Darjeeling black tea and baking spice will embrace your palate, with a lengthy fresh finish of mint and rosemary.



G.D. Vajra & Luigi Baudana

Via delle ViOLE, 25 - Fraz. Vergne 12060 Barolo (CN) - Italia - [www.baudana.com](http://www.baudana.com)