

# LUIGI BAUDANA

## BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

del Comune di Serralunga d'Alba 2017



**DESCRIPTION:** This Barolo is the blend of three MGAs in Comune di Serralunga d'Alba: Baudana, Cerretta and Costabella. Blending vineyards provides a wonderful expressivity even at a young age. This is a classic Barolo in the making, with a clear signature of Serralunga and its ancient soils.

**VARIETAL:** 100% Nebbiolo

**VINEYARD AND TERROIR:** These Nebbiolo vineyards are located in Serralunga with slightly different soil composition. An average altitude of 340m above the sea and 20-30 years old vines complete the identity of this wine.

**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:** The vineyards in the commune of Serralunga are usually picked right at the middle of the Nebbiolo harvest, usually during the second or third week of October. Grapes are sorted manually three times: directly on the vine, as whole clusters on the sorting tables, and lastly as single berries after destemming. Vinification is made in custom-designed vertical tini, with gentle punch down and rinsing of the cap. Maceration lasts 25 days on average. Malolactic in stainless steel, the following spring.

**AGING:** The 2017 vintage aged for 23 months in a majority of Slavonian casks and a few neutral barrels, prior to bottling on July 17th 2020.

**TASTING NOTES:** The 2017 Barolo del Comune di Serralunga d'Alba features a faceted nose of red berries, sour cherry, black currant and blackberry, hints of orange rind, eucalyptus, iron, black pepper, wild mint and fresh tobacco leaves. The palate is classic and yet very approachable, enlivened by a spine of acidity that provides balance and a fantastic drinkability.

G.D. Vajra & Luigi Baudana

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