

# LUIGI BAUDANA



## BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

del Comune di Serralunga d'Alba 2015

**DESCRIPTION:** This Barolo is the blend of Baudana and Ceretta fruit. Starting since 2015, it also comprehends the small estate parcel of Costabella. As the sum of five parcels, the Serralunga Barolo offers plenty of the structure and aromatics Serralunga is known for, but in a more lifted and approachable sip.

**VARIETY:** Barolo Serralunga is made by 100% Nebbiolo grapes from the vineyards of Baudana, Ceretta and a small parcel of Costabella.

**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 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:** 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 2015 vintage was aged for 31 months in a majority of Slavonian casks and a few neutral barrels, prior to bottling.

**TASTING NOTES:** The Barolo Serralunga 2015 is a remarkable expression of the village, with its bouquet of beautiful pure strawberry and hay, nuances of tobacco enriched by an intriguing irony scent. Dark red fruit, ripe red plum and a smoky finish complete the palate of this already approachable Barolo di Serralunga.

G.D. Vajra & Luigi Baudana

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