

LUIGI BAUDANA

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

BIANCO DRAGON 2019



DESCRIPTION: Dragon is a unique white blend from the Langhe. Originally produced by Luigi Baudana during the 1980s with Chardonnay and Sauvignon blanc, it has evolved to embrace Nascetta, an exciting heirloom variety, and a tiny amount of Riesling. Dragon was born out of two dreams: to respect and carry on the legacy of Luigi Baudana's vineyards and to offer a white wine that could be both easy and fun, and yet with a true complexity underneath. 2019 is a joyful and structured vintage, full of the citrus aromatics that are typical of Nascetta of and white flowers.

VARIETY: Chardonnay, Sauvignon Blanc, Riesling r., Nascetta.

VINEYARD AND TERROIR: The vineyards grow on ancient soils dominated mostly by Serravallian limestones and Arenarie di Diano of Tortonian origin.

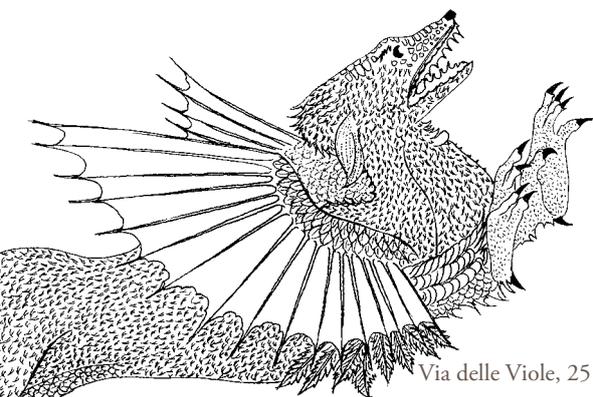
GROWING: Luigi and Fiorina always tended their vines with the utmost care. One episode really illustrates their approach. Summer of 2008, two days after a serious hailstorm hit Serralunga: their vineyards showed no signs of damage because the couple had 'cleaned' every single bunch to make sure ruined 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. Our vineyards and winery are both sustainably and organic certified.

VINTAGE: 2019 was marked by an early bud break, late flowering and a slow and progressive ripening. These elements turned the vintage into one of the longest and latest of the decade. Early winter snows and moderate rain falls throughout the year preserved the water reservoirs and laid the conditions for a balanced phenolic ripening. Thankfully, the Langhe were spared from both the April frost and the dramatic heat of late June. A severe hailstorm hit some vineyards on September 5th. Low yields since flowering, slow ripening, late harvest, excellent phenolic maturity and a great acidity spine: it all reminds of 2013. We foresee the potential for a truly remarkable vintage.

HARVEST AND WINEMAKING: Grapes are picked at optimal ripening. In 2019, this meant starting at the beginning of September and wrapping the last parcels at the end of the month. The fruit is carefully sorted and undergoes a whole cluster gentle pressing. Fermentations last up to twelve - fifteen days in vertical vats at low temperature. No malolactic occurred in 2019.

AGING: The 2019 Dragon was kept on fine lees so to protect it from oxidation throughout the winter, and bottled on February 19th and 20th .

TASTING NOTES: The 2019 Dragon is poised and beautifully aromatic. Tones of hawthorn, citrus and a wiffle of flint. On the palate it's structured, with its signature balance between freshness and creaminess. Wraps up with a saline, lovely dry finish.



G.D. Vajra & Luigi Baudana

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