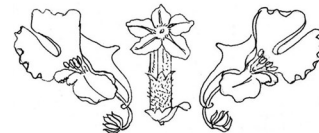


Luigi Baudana,  
**Barolo `Baudana` 2018**  
Serralunga d'Alba, Piemonte, Italy

**LUIGI BAUDANA**  
SERRALUNGA D'ALBA



Grape Varieties	<b>100% Nebbiolo</b>
Winemaker	<b>Aldo &amp; Giuseppe Vaira</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Acidity	<b>5.91g/L</b>
Wine pH	<b>3.45</b>
Bottle Sizes	<b>75cl</b>

## PRODUCER

This small estate has just over four hectares of vineyard, all in the commune of Serralunga d'Alba. Their tiny cellar is situated in the village of Baudana, while their vineyards are primarily in the 'crus' of Baudana and the highly regarded Cerretta. After 30 years running the winery, and without heirs to take over the business, Luigi and Fiorina Baudana took the difficult decision to sell. As part of his research, Luigi visited the Vajra winery incognito one day, and was so impressed with the way they dealt with people and communicated their philosophy that he rang Aldo soon afterwards to ask if he would be interested in buying the estate. A deal was soon done, and the Vajra family have run this estate alongside Luigi and Fiorina ever since. The first vintage was 2009 and from then onwards we can see the true expression of the new Luigi Baudana.

## VINEYARDS

Baudana is on the Western slope of Serralunga d'Alba, located in between Sorano and San Rocco to the north, and Lazzarito, Parafada, Rionda and Francia to the south. Sitting at 250-350 metres above sea level with south to south-west facing slopes, this single hectare vineyard grows in two blocks. One is on typical Marne di Sant'Agata fossili in the northern sector of the MGA and planted with pre-clonal vines of approximately 50-55 years old. The second block is younger and located on the south edge of the cru, on Formazioni di Lequio of Serravallian age. The white soil is compact and calcareous with limited amounts of sand which enhances water retention. Vajra has always believed in sustainable farming and keeps the turf natural and green in the vineyard. Traditional pruning is practised in conjunction with the Guyot mixed system of trellising. No irrigation is used, and green harvesting is carried out according to the vintage.

## VINTAGE

2018 was marked by copious flowering, gradual ripening and one of the latest harvests of the past decade. The rainfall was abundant, especially in May, providing a strong water reserve for the growing period. Harvesting of Nebbiolo took place at the end of October. The late harvest meant that the grapes were able to ripen at their own, gradual pace, developing complex varietal characteristics and red-fruit aromas. It is a favourable year for the best exposed sites and for high elevation and well-ventilated vineyards. The wines are fragrant with fine tannins and a balance reminiscent of 2004.

## VINIFICATION

Fermentation lasted 20 to 30 days in open-top, wooden vats. Submerged cap management followed for 53 days, with punch downs and gentle pump-overs. Spontaneous malolactic fermentation occurred, before the wine was racked into cask. The 2018 Baudana spent 30 months in 25HL custom-made Slavonian casks. It was bottled on 9th July 2021.

## TASTING NOTES

Deep ruby in colour, this wine has intense aromas of dark cherries, raspberry, white pepper, mint, cedar, and liquorice. The wine is beautifully textured with delicate hints of balsamic and liquorice come through on the palate, culminating in a long, juicy finish.