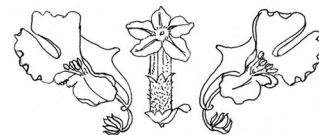


Luigi Baudana,
`Dragon` Langhe Bianco 2023
Serralunga d'Alba, Piemonte, Italy

LUIGI BAUDANA
SERRALUNGA D'ALBA



Grape Varieties **42% Sauvignon Blanc**
38% Chardonnay
15% Nascetta
5% Riesling

Winemaker **Aldo & Giuseppe Vaira**

Closure **Screwcap**

ABV **13%**

Acidity **5.57g/L**

Wine pH **3.29**

Bottle Sizes **75cl**

Notes **Certified Organic, Vegetarian, Vegan**

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

The Chardonnay and Sauvignon Blanc vineyards are located mid-slope on the north-east shoulder of Cerretta Piani. A fold in the slope makes the plot cooler and more suitable for white grapes. Below the thin topsoil lies one of the oldest conglomerates of all Piemonte: 14-million-year-old Helvetian soil. The Nascetta is grown in the Comune of Novello, the birthplace of the variety, at the top of the Ravera hill. The vineyards are located at 370-430 metres above sea level. Vajra has always believed in sustainable farming and keeps the turf natural and green in the vineyard. Traditional pruning is practised as well as using the Guyot mixed system of trellising. No irrigation is used, while green harvest is decided according to the vintage.

VINTAGE

The 2023 vintage was a lovely vintage in Barolo, despite some erratic weather which hit many regions across Italy. The season was long, with an early bud break in mid-March. This was followed by early flowering and a late harvest. Excellent diurnal shifts developed wonderful aromatics. The cluster size was reduced leading to lower yields of very healthy grapes.

VINIFICATION

The grapes were hand harvested and then carefully sorted. The fruit underwent a whole cluster gentle pressing with a pneumatic press. Fermentation took place over 12-15 days in 50 to 70 hectolitre vertical stainless-steel vats at controlled low temperatures. The wine was kept on fine lees to avoid oxidation throughout the winter.

TASTING NOTES

The 2023 Dragon is a brilliant light yellow in colour. On the nose are aromas of lemon, lime zest, lemon curd and hints of mint. The palate is refreshing and structured, with distinct notes of peach, apricot and mango balanced by an energetic saline finish.