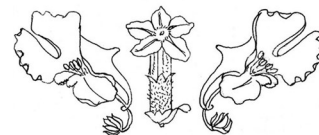


Luigi Baudana,
`Dragon` Langhe Bianco 2024
Serralunga d'Alba, Piemonte, Italy

LUIGI BAUDANA
SERRALUNGA D'ALBA



Grape Varieties	44%	Chardonnay
	42%	Sauvignon Blanc
	7%	Nascetta
	7%	Riesling

Winemaker	Aldo & Giuseppe Vaira
Closure	Screwcap
ABV	13%
Residual Sugar	1.1g/L
Acidity	5g/L
Wine pH	3.3
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 2024 vintage will be remembered as a challenging one, starting with a late winter and spring frost in April. The spring months saw abundant rain, causing threats of disease throughout the vineyard. Careful vineyard management was crucial and when the warm temperatures of summer arrived the vines were well equipped with water reserves. Despite the challenges of this vintage, the resulting harvest was of great quality, delivering aromatic wines.

VINIFICATION

The grapes were hand harvested and then carefully sorted. The fruit underwent a whole cluster gentle pressing with a pneumatic press. The fruit underwent a whole cluster gentle pressing with a pneumatic press ahead of fermentation. The wine was kept on fine lees to avoid oxidation throughout the winter.

TASTING NOTES

The 2024 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.