

Luigi Baudana,
Barolo 'Baudana' 2021
 Serralunga d'Alba, Piemonte, Italy



Grape Varieties	100% Nebbiolo
Winemaker	Aldo and Giuseppe Vaira
Closure	Natural Cork
ABV	14%
Residual Sugar	0.44g/L
Acidity	5.49g/L
Wine pH	3.26
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 'cru' 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 Vajra family refers to 'Baudana' as "a forgotten cru" since it was once a celebrated site within Barolo. Located among the historical vineyards of Serralunga d'Alba, 'Baudana' is planted on a western slope, just north of Parafada and Lazzarito. 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.

VINTAGE

2021 has been hailed as an excellent vintage that created remarkable wines. Despite spring frosts and summer hailstorms, the growing season was generally optimal and dry, resulting in a late harvest of high-quality, perfectly ripened fruit. All the grapes had an abundance of acidity and good phenolics, and a shortage of nitrogen in the fruit allowed for some of the longest and most gentle fermentations in recent years.

VINIFICATION

In Serralunga d'Alba, Nebbiolo usually ripens a few days earlier than in Barolo. As a result, in 2021, the fruit was picked on October 14th. A delicate fermentation in open-top tini was followed by submerged cap maceration for 54 days. Spontaneous malolactic fermentation then occurred the following spring. The resulting wine was aged for 23 months in custom-made Slavonian casks of 15, 17, and 25 hectolitres before bottling on June 25th.

TASTING NOTES

The 2021 Barolo 'Baudana' is ruby in colour. Its nose is defined by expressive notes of pomegranate, orange peel, fresh blueberries, complemented by a touch of leather and herbs. The palate has classic Serralunga d'Alba notes of eucalyptus, blueberry, and liquorice, with fine-grained tannins and a long and lingering finish.