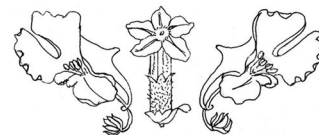


Luigi Baudana,  
**Barolo 'Cerretta' 2021**  
Piemonte, Italy

LUIGI BAUDANA  
SERRALUNGA D'ALBA



Grape Varieties	<b>100% Nebbiolo</b>
Winemaker	<b>Aldo and Giuseppe Vaira</b>
Closure	<b>Natural Cork</b>
ABV	<b>14%</b>
Residual Sugar	<b>0.43g/L</b>
Acidity	<b>5.29g/L</b>
Wine pH	<b>3.25</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, Vegan</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

The soil of the 'Cerretta' vineyard is pure Formazione di Lequio, formed approximately 12 million years ago in what is known as the Serravallian stage. Dominated by calcareous limestones, this specific soil type is known to create wines with complex aromatics.

## 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

Fruit for the 2021 Barolo 'Cerretta' was picked on October 14th. Post-fermentation the wine underwent extended skin-maceration via a submerged cap, with gentle punch-downs and pump-overs, for a total of 54 days. Spontaneous malolactic fermentation occurred the following spring. The wine was then aged for 23 months in custom-made, large Slavonian oak casks of 15, 17, 25 hectolitres, before bottling on June 28th, 2024.

## TASTING NOTES

The 2021 Barolo 'Cerretta' is elegant yet powerful. Ruby red in colour, the nose is defined by notes of grapefruit, ripe citrus, cherry, blackberry and dried rose. Complementing notes of pepper and mint are characteristic Serralunga limestone. The palate is mineral, with hints of Earl Grey tea, lychee, elderflower, orange peel and structured yet elegant tannins.