

LUIGI BAUDANA



BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

del Comune di Serralunga d'Alba 2020

DESCRIPTION: This Barolo blends together three beautiful vineyards of Serralunga d'Alba: Baudana, Cerretta and Costabella.

It is a classic wine in the making, with a clear signature of this terroir and its ancient soils.

VARIETY: 100% Nebbiolo with grapes coming from Baudana, Cerretta and a small parcel in Costabella.

VINEYARD AND TERROIR: Baudana and Costabella lay on the west slope of Serralunga, at the confluence of the Tortonian and Serravallian plateaux.

Cerretta runs on the opposite slope, with a south-east exposure, over the ancient Formazioni di Lequio market by a deep vein of red clay.

GROWING: Luigi and Fiorina have always tended their vines with incredible love. One episode really illustrates their care. Summer of 2008, two days after a serious hailstorm had hit Serralunga: their vineyards showed no signs of damage because the couple had 'cleaned' every single bunch to make sure ruined berries wouldn't affect the rest of the fruit.

Since 2009, the vineyards have been tended under the Vajra's organic protocol. Intense research is also placed into monitoring and improving the biodiversity of both flora and fauna not just in the vineyards, but also in the winery fields and forests. The winery is sustainably and biologically certified.

VINTAGE: 2020 is a truly remarkable vintage and one of the longest of the decade. It started off with an anticipated bud break and slowed down throughout spring and summer, resulting in a late harvest.

An abundant flowering, from May 12th, set the stage for perfumy, aerial and red-tone dominated wines. Numerous rainfalls, well into July, resulted in a less regular fruit set, much more work in the vineyards, but also milder temperatures, leading to an estimated vegetative cycle of 213 days.

Great aromatics, varietal authenticity and gorgeous tannins are the signatures of 2020.

HARVEST AND WINEMAKING: In 2020, fruit was picked on October 9th. As normal here, it was sorted twice, first in the vineyard and then on the sorting table. Vinification was carried in vertical tini, with gentle punch down and rinsing of the cap. Maceration lasted 50 days on average. Spontaneous malolactic fermentation occurred in the following Spring.

AGING: 24 months mainly in Slavonian casks of 15, 17, 25 hectoliters and a few neutral barrels, prior to bottling on July 13th, 2023.

TASTING NOTES: The 2020 Barolo del Comune di Serralunga d'Alba is a sleek and savory wine. Dark red fruits, blood orange nuances, loads of licorice and leather.

The mouthfeel is ample and balanced, with ferrous tones, raspberry liqueur, light tobacco and white pepper.

Open-knit and juicy, it's a beautiful gateway into the terroir of Serralunga d'Alba.

FORMAT AND CLOSURE: 0,75L, cork.

G.D. Vajra & Luigi Baudana

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