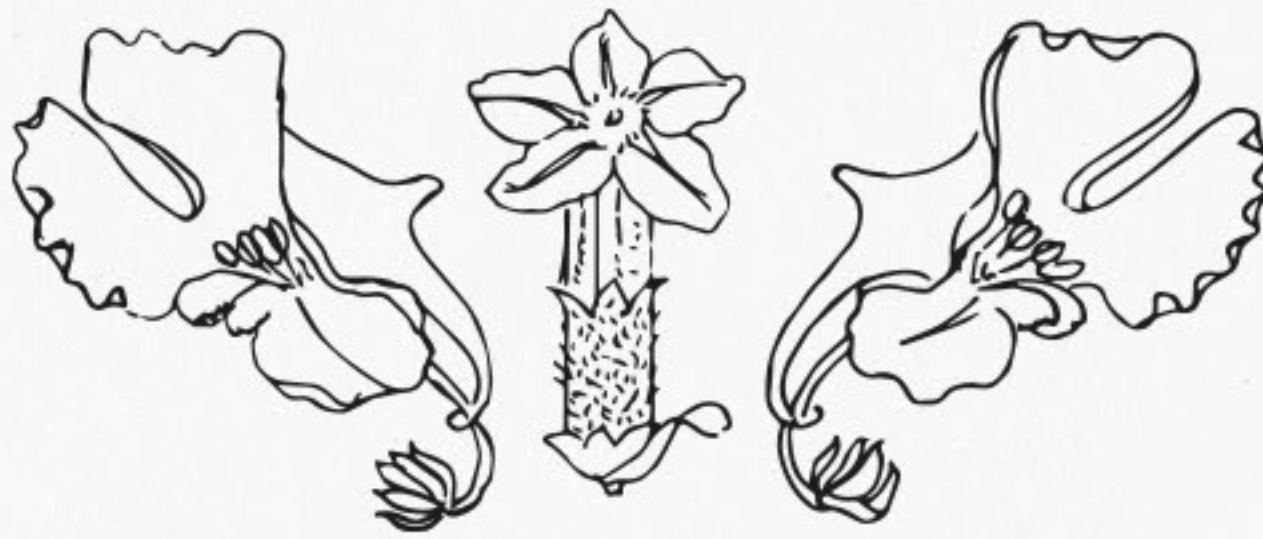


# LUIGI BAUDANA



## BAROLO DOCG "BAUDANA"

Baudana is a hidden gem among the historical vineyards of Serralunga. Once celebrated, then forgotten, today it is regaining the prestige of its past.



### VARIETIES AND VINES

Baudana vineyards encompass 50 years old vines of Nebbiolo located 350 meters above the sea.

### HARVEST AND WINEMAKING

Baudana enjoys amazing soil conditions, thanks to a higher water retention. Harvest usually takes place on the third week of October. Fermentation starts quite fast and runs smoothly for approximately 30 days, followed by another 10 days of maceration. One Slavonian cask is used to ferment most of the grapes, with some stainless-steel vessels used as a backup. Punch-downs and gentle pump-overs are the only operations over the time of maceration. The wine is wracked into oak after malolactic fermentation.

### TASTE IMPRINTING

A deep red in the glass introduces aromas of pure cherries and plums accented with spice, graphite, eucalyptus and licorice. Warm and dry character with firm tannins balanced by a fresh and gentle acidity. A unique soil composition with blue clay translates in a wine with a powerful elegance.