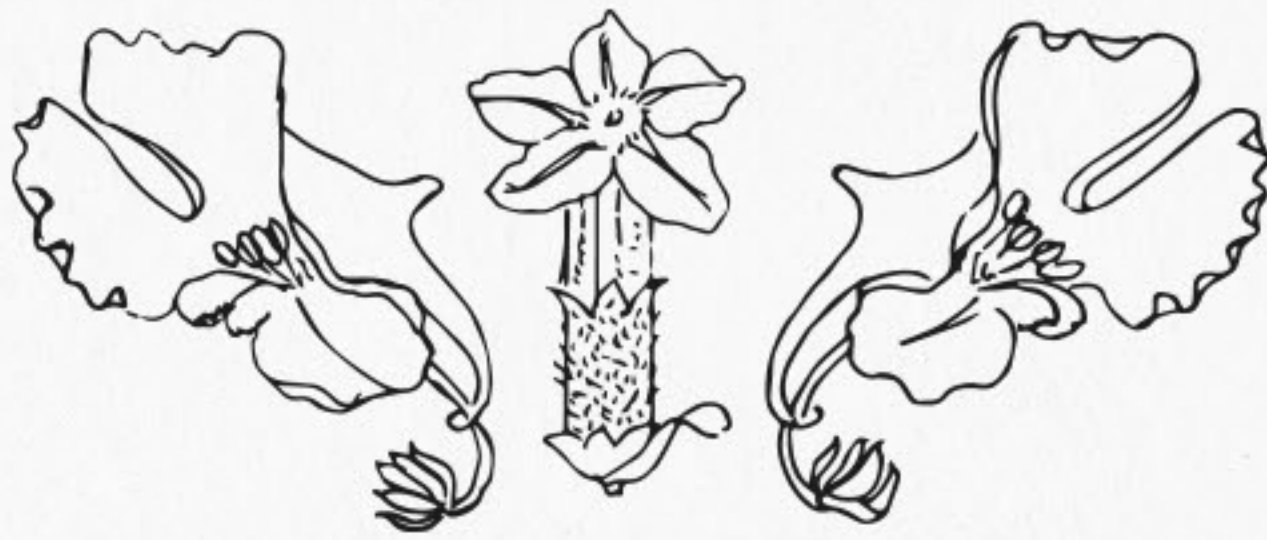


LUIGI BAUDANA



BAROLO DOCG DEL COMUNE DI SERRALUNGA D'ALBA

A Barolo speaking of his terroir, an expression of Serralunga lifted power coming from grapes belonging to multiple vineyards of the village.



VARIETIES AND VINES

These Nebbiolo vineyards are located in Serralunga with slightly different soil composition. An average altitude of 340m above the sea and 20-30 years old vines complete the identity of this wine.

HARVEST AND WINEMAKING

The harvest takes place in the second half of October, enjoying till the last moment of the rich nourishment the soil can offer. The grapes are sorted by hand. Fermentation usually lasts 25 days long before the wine is moved into large casks for aging.

TASTE IMPRINTING

A vivid ruby red colour with sharp fragrances of red raspberries, plums and cherries. Enriched by complex sensations of spices and liquorice, at the taste this Barolo is warm and soft, with a well-rounded body and refined tannins. The structure is the one of Serralunga, powerful and elegant in all its forms.