

LUIGI BAUDANA



LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

BIANCO DRAGON 2018

DESCRIPTION: Dragon is a unique white blend from the Langhe. Originally produced by Luigi Baudana during the 1980s with Chardonnay and Sauvignon blanc, it has evolved to embrace Nascetta, the most exciting white heirloom varietal of the Langhe, and a tiny amount of Riesling.

VARIETY: Chardonnay, Sauvignon Blanc, Riesling, Nascetta.

VINEYARD AND TERROIR: The original vineyard was located in Cerretta Piani in Serralunga d'Alba. The Nascetta was instead planted in Comune di Novello, the very place of origin of this grape, at the top of the Ravera hill.

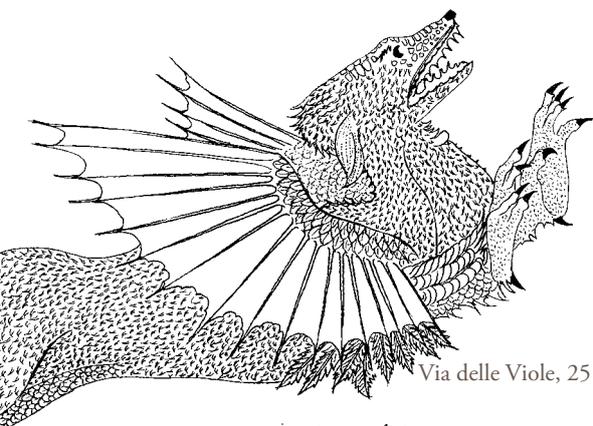
GROWING: Luigi and Fiorina always tended their vines with the outmost care. One episode really illustrates their care. Summer of 2008, two days after a serious hailstorm that hit Serralunga: their vineyards showed no signs of damage because the couple had 'cleaned' every single bunch to make sure ruined berries wouldn't affect the rest of the cluster. Since 2009, the vineyards have been farmed 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 certified (UNI EN 11233:2009) and will be again fully organic certified since 2019.

VINTAGE: 2018 was marked by an abundant flowering, a gradual ripening and one of the latest harvests of the decade. Precipitations were exceptional during the entire year, as the dedication of our vineyard team. Such determined work and a meticulous sorting gifted us with healthy grapes, with delicate perfumes and a juice that was pink already upon crushing. This harvest was particularly favorable for the best exposed vineyards, those at high elevation, and the late ripening varieties - but it is giving us great surprises also on the whites and Dolcetto. All the wines are fragrant, deliciously aromatic, with elegant tannins. 2018 reminds 2016 and perhaps even more 2004, and promises to become an elegant and classic vintage.

HARVEST AND WINEMAKING: Grapes are picked at optimal ripening. The fruit is carefully sorted and undergoes a whole cluster gentle pressing. Fermentations lasts up to twelve days in vertical vats at low temperature. Usually, no malolactic occurs in Dragon. The wine is bottled the following Spring.

AGING: 2018 Dragon spent six months in stainless-steel tanks, prior to its bottling on March 26th 2019.

TASTING NOTES: Dragon 2018 opens to fresh fruit aromas such as kiwi, lime and pear. Hints of minerality like flint and sea stones complete the elegant bouquet. The palate is citrusy with flavors of orchard fruit, macerated elder flower and candied orange peel that shine through the fresh and vibrant acidity. Drinkable and accessible it totally reflects the elegance and energy of the 2018 vintage.



G.D. Vajra & Luigi Baudana

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