



LUIGI BAUDANA

Piedmont, Italy

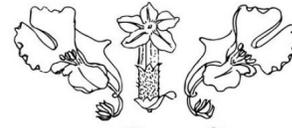
Luigi and Fiorina Baudana are the namesakes of the località Baudana, the hamlet just north of Serralunga d'Alba, and of the historical cru that lays on the western slope of the hill. The beginning of their family history is lost in time and Luigi never precisely knew whether his ancestors gave their name to the place or took their name from it. It was thanks to Fiorina's love and encouragement that the two decided to stop selling their family's grapes to cooperatives and to start producing their own estate wines.

The Baudanas and the Vairas (of G.D. Vajra fame) met in 2008, at a time Luigi and Fiorina were considering retirement. It was a very secretive first meeting across the Tanaro river on a silent Monday night. Many more discrete encounters followed throughout the summer while walking vineyards and barrel-tasting together. The sympathy and human bond that was established over those many hours led the Vaira family to suggest they could become the 'guardians' of Luigi and Fiorina's history rather than just taking over their land. This is why the old cellar is still operating today, to vinify and age the Baudana Barolos. The Baudana name lives on through each bottle.

As of the 2009 vintage, the Vaira family has been at the helm of Baudana's mere 4.1 hectares—2.6 of which are Barolo, 1.5 of which are Langhe Bianco. Through impeccable farming (always organic, with certification as of the 2019 vintage), keen interpretation of vintage, and a gentle, slow, traditional approach in the tiny cellar (open-top fermentations, long cappello sommerso macerations), the Vairas are able to highlight the nuances of the Baudana and Cerretta crus, which despite being adjacent to one another, can offer fascinating differences in the glass.

Luigi Baudana is a true garagiste production, one of the most limited in the entire Barolo region, and expresses the austere, intense, and charming character of Serralunga d'Alba.

LUIGI BAUDANA



Barolo

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA
BAUDANA

G.D. VAJRA

Barolo Baudana 6/750ml

The cru of Baudana can seem undersung compared to more famous sites, but in the recent past it was not so. "This vineyard has contributed to creating excellent signature wines since the 1930s and has always been held in high esteem by the locals"—Atlante delle Vigne di Langa, Slow Food, 1990. It was also singled out in Renato Ratti's now widely-cited 1970 map of the Barolo zone's best vineyards. Soils are a combination of the bluish-gray Tortonian-era Sant'Agata Fossili marls and the older whitish-yellow Formazione di Lequio from the Serravallian epoch. This tends to give a wine with the depth and power one associates with Serralunga, but with a gentler tannin structure, perhaps reminiscent of the wines of Barolo and La Morra. The Vairas farm 1.6ha of Baudana, SW-facing at 350m. Vines for the Barolo Baudana are the oldest, planted in 1960. Fermentation is in open-top wood vats, which lasts 20-30 days with manual punchdowns. Depending on the vintage, up to 5% whole clusters could be used, fairly rare for Nebbiolo. After fermentation, macerations continue cappello sommerso for an additional 20-35 days. Aging is for around 32 months in neutral Slavonian oak botti, followed by at least 8 months of bottle aging. Unfined/unfiltered.

Technical Specifications

Product Type: Red Wine

Appellation: Barolo

Sub-Appellation: Serralunga d'Alba

Varietal: Nebbiolo

Farming Type: Organic