



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.



Langhe Bianco 'Dragon' 12/750ml

Luigi planted Chardonnay and a touch of Sauvignon in 1980. Admittedly, it is not easy to farm Chard and Sauvignon on land which has produced the most structured Barolos since ancient times. However, the Vaira family wanted to carry on Luigi's tradition and were excited to work with more mature vines with lower yields and beautiful fruit.

To give the wine more depth and elegance, the kids decided to steal a little bit of their father's beloved Riesling in Barolo as well as add the local grape variety Nascetta, from their vineyards in the village of Novello. Approximately 45% Chardonnay, 25% Nascetta, 25% Sauvignon Blanc, 5% Riesling. Whole-cluster pressed, spontaneously fermented in stainless steel. Malolactic is avoided to preserve freshness. Aged until the Spring in stainless steel. Fined with bentonite (vegan). 29,000 bottles made.

The label is a generous gift from Gianni Gallo, which is a hymn to the untamed power and strength of the wines from Serralunga d'Alba...and life itself.

Technical Specifications

Product Type: White Wine

Appellation: Langhe

Farming Type: Organic