



Luigi Baudana

Barolo, Ceretta



Appellation: Barolo DOCG Ceretta
Type: Red, dry
Varietal Blend: 100% Nebbiolo
Region: Piemonte

Altitude: Approximately 250 - 350 meters above sea level

Exposure: South to southwestern

Soil: White, compact, calcareous and with limited amounts of sand, which enhance water retention

Vineyard Location: Positioned between fossils of Saint Agatha and formations of Lequio

Training System: Traditional pruning, as well as the Guyot mixed system of trellising

Vinyard Notes: **Harvest:** Mid October, by hand

Winemaking Notes:

Typically the vines in Serralunga tend to ripen approximately 7 days before the rest of Barolo. Baudana seems to speed up at the beginning of fermentation yet has a long, steady evolution over time. "Capello sommerso" (submerged marc) follows fermentation for another week in the best vintages. Ageing in Slavonian oak for 36 to 40 months prior to bottling.

Tasting Notes:

The result of these conditions is an austere and very mineral expression of Barolo. Pure cherries and plum, accented with spice, graphite, eucalyptus and licorice. Firm tannins are balanced by the lush fruit, making it an intense and powerful wine without forgetting its elegance.
