

# BAROLO *Baudana*

## BAROLO BAUDANA

Historical single vineyards in Serralunga village, epitome of firmness and depth really unmatched!

**WINE CLASSIFICATION:** Barolo DOCG.

**GRAPE VARIETY:** 100% Nebbiolo, selezione massale

## PLACE OF ORIGIN

Privately owned Vineyard of 0,7 ha in Serralunga village.  
Exposure: south, Altitude: 300 m on the sea level  
Soil: Elveziano

## THE VINEYARD

The vines are Guyot grown with the countertrellis system of planting, and medium-short pruning. The vineyard has an average density of 5000 vine-stocks per hectare, and the production is reduced to about 1kg per vine-stock by the cluster thinning method.

## VINIFICATION

The grapes are collected when they are fully ripened and laid into small 20kg perforated boxes. A strict cluster selection is made. The grapes are taken to the wine cellar where they stay for 12 hours in a "drying room" lowering the dampness above 5%.

The crushing operations, are very careful and soft to preserve the skin quality and not to have the grapestalk in the must. The fermentation takes place thank to indigenous yeasts at the controlled temperature of about 32°C with repeated and delicate pumping over. The marc maceration is long, 350 hours on average. The new wine is then put in wooden barrels, where the subsequent spontaneous malolactic fermentation takes place.

## FINING

For 24 months in oak barrels; then, the wine is fined for 6 months in bottle.

## TASTING NOTES

Baudana shows a red ruby colour with a garnet hint. The nose is ethereal, magnificent, dense and lavish of yellow flower, white ripened peaches and dried apricot. Silky and crunchy tannins, long lasting and very flavorful thanks to the minerality typical of Serralunga.

## FOOD MATCHES

Risotto with porcini, lamb, seasoned cheese.

## ABOUT SERVING THIS WINE

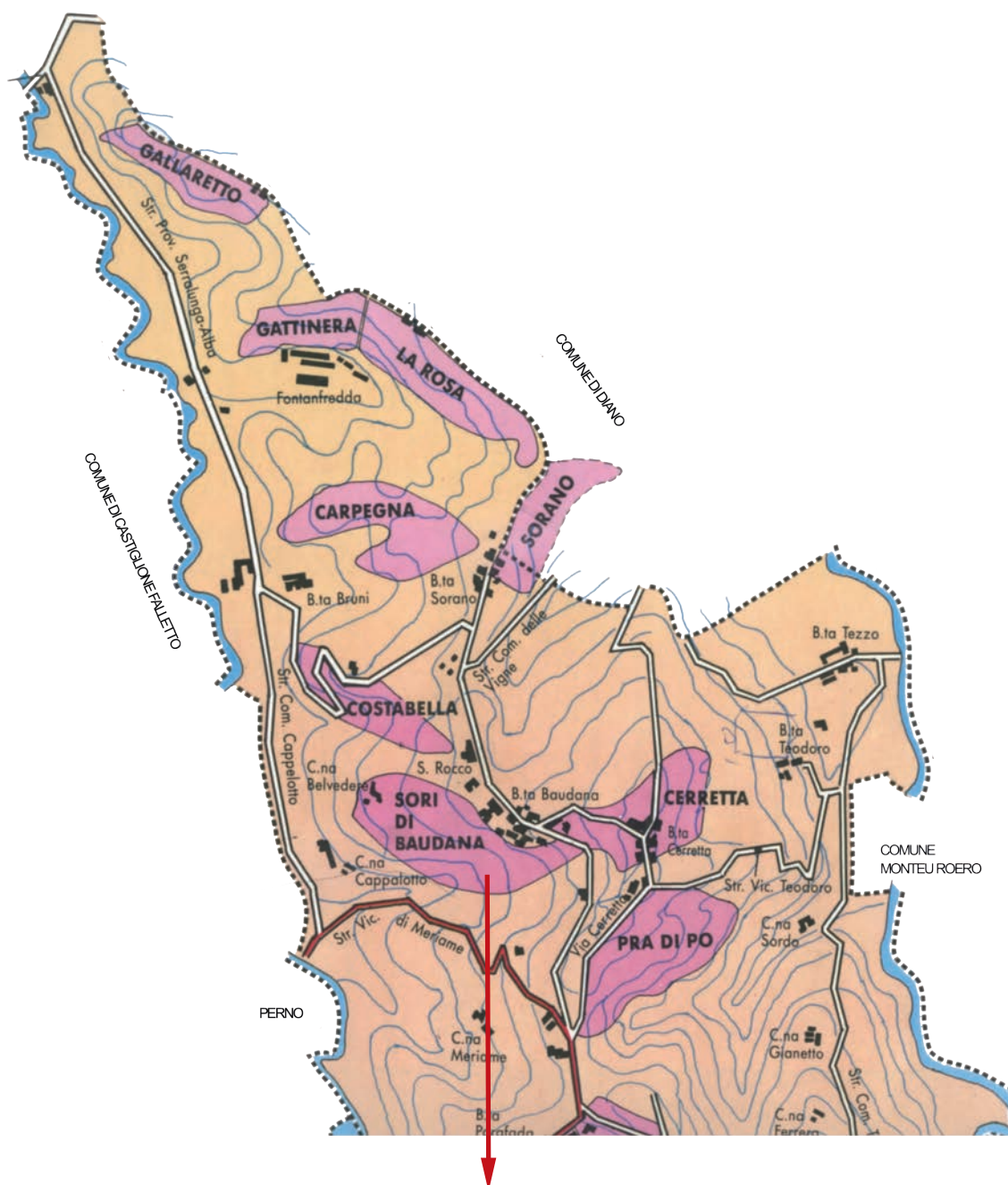
The bottle, to be kept horizontally while stored, must be served at a temperature of 18- 20°C. Cannubi is a great and elegant wine. Ageing: 10 – 15 years from the harvest onwards.

## ANALYTICAL INFORMATION

Alcohol content: 14,5%/vol.  
Residual sugars: 2 g/l  
Total acidity: 6 g/l  
Dry residue: 30 g/l



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CASCIN<sup>A</sup>DELAIDE

BAUDANA