



**`Dragon` Langhe Bianco 2013**  
Serralunga d'Alba, Piemonte, Italy



**PRODUCER**

This small estate has just over four hectares of vineyard, all in the commune of Serralunga d'Alba. Their tiny cellar is situated in the village of Baudana, while their vineyards are primarily in the 'crus' of Baudana and the highly regarded Cerretta. After 30 years running the winery, and without heirs to take over the business, Luigi and Fiorina Baudana took the difficult decision to sell. As part of his research, Luigi visited the Vajra winery incognito one day, and was so impressed with the way they dealt with people and communicated their philosophy that he rang Aldo soon afterwards to ask if he would be interested in buying the estate. A deal was soon done, and the Vajra family have run this estate alongside Luigi and Fiorina ever since. The first vintage was 2009 and from then onwards we can see the true expression of the new Luigi Baudana.

**VINEYARDS**

The Chardonnay and Sauvignon Blanc vineyards are located on the north east shoulder of Cerretta Piani at mid slope. A fold of this slope makes the plot cooler and more suitable for white grapes. Below the thin topsoil lies one of the oldest conglomerates of all Piemonte: 14 million year old Helvetian soil. Vajra has always believed in sustainable farming and keeps the turf natural and green in the vineyard. Traditional pruning is practiced as well as using the Guyot mixed system of trellising. Every phase of winemaking, starting in the vineyard, is done by hand. No irrigation is used, while green harvest is decided according to the vintage

**VINTAGE**

A wet spring meant that expertise in the vineyard was needed in order to maintain healthy fruit. Dry, cool weather in August set the tone for September, which saw sunny and dry days matched with unusually cold nights. An exceptional harvest followed a long ripening period. The wines from 2013 have less concentration and lower alcoholic content than other years, but more fruit, with richer aromas.

**VINIFICATION**

Manual harvest took place during the first 15 days of September. A soft crushing was followed by 15 to 20 days of fermentation at temperatures under 16°C. The wine aged in stainless steel until bottling the following spring.

**TASTING NOTES**

Dry floral and summer grass perfumes are supported by distinct mineral notes and a savoury, lifted character on the palate. The touches of Riesling and Nascetta add an extra elegance, giving the Langhe Bianco Dragon a long refreshing finish.

Grape Varieties **80% Chardonnay**  
**10% Sauvignon Blanc**  
**5% Nascetta**  
**5% Riesling**

Winemaker	<b>Aldo Vaira</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Residual Sugar	<b>5.1g/L</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>