

A FIELD BLEND

The Wine: Luigi Baudana Bianco
'Dragon', 2019, Langhe, Piedmont, Italy
The Cost: \$24
The Shop: [Pogo's](#)



Tasting Notes:

**Blend of 46% Chardonnay, 25%
 Sauvignon Blanc, 24% Nascetta, 5%
 Riesling**

Aromas: bright citrus, pear, apple, floral notes, cut grass, mineral

Palate: juicy orchard fruits, citrus, slightly savory character

Finish: bright, lean, crisp, refreshing acidity

Region:

The Langhe is an area of rolling hills in the Piedmont region of northern Italy, famous for its medieval towns, ancient castles, and of course, some of Italy's greatest wines including Barolo and Barbaresco. Famous for both wine and white truffles, this top-producing wine region gets its name from the Latin word for tongue which aptly describes the long, narrow strip of hills that make up this sub-region. Langhe was made a UNESCO World Heritage Site in 2014 for its cultural landscapes and winemaking traditions that go back hundreds of years.

Varietal:

Dragon is a unique field blend of white varieties planted side by side and vinified together which is quite unusual for the region. Luigi Baudana planted the white grapes in the coolest of his Cerretta blocks in Serralunga d'Alba within the Barolo zone as an experiment to see which whites worked best in the environment. His intention was to replant to Nebbiolo after the experiment, but the resulting wine was so good that he kept it! Originally produced during the 1980s with Chardonnay and Sauvignon Blanc, it has evolved to embrace Nascetta, the most exciting white heirloom varietal of the Langhe, and a tiny amount of Riesling.

Producer:

Luigi Baudana is one of the last garagiste (garage wine) estates still operating in the Langhe region. In 2009, Francesca, Isidoro, and Guiseppa, the three children of famed Aldo and Milena Vajra of G.D Vajra, joined the Baudana family, one of the oldest winemaking families in the region. Since then, the vineyards have been cultivated according to the Vajra organic protocol. Intensive research is also being done to monitor and improve the biodiversity of both flora and fauna in both the vineyards and forests. The winery is sustainable and certified organic. As a wish for this new venture, Gianni Gallo designed the label with a picture of a dragon which is a symbol of courage.

Food Pairing:

This wine loves seafood, so a simple poached fish or fresh oysters or clams would be divine. It also pairs nicely with a variety of Italian cheeses including feta, mozzarella, and ricotta. Also, try Asian-inspired dishes with lemongrass or basil.



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