

Luigi Baudana

Dragon 2024 is a luminous white from the Langhe, offering a delicate balance of Alpine freshness and Mediterranean charm in every glass.



Dragon Langhe Bianco 2024

Piedmont, Italy

Region and Vineyards

Luigi Baudana's Langhe Bianco Dragon is born from high-elevation vineyards in the Langhe, nestled between 380 and 610 meters above sea level. These sites enjoy luminous exposure and excellent ventilation, fostering vibrant acidity and aromatic precision. The soils are mainly composed of ancient **Serravallian limestone and Diano sandstone**, combining structural tension with a mineral backbone.

The Vajra family has stewarded these vineyards under **organic and sustainable practices since 2009**, upholding a tradition of care begun by Luigi and Fiorina Baudana. An emblematic story recounts how, after a violent hailstorm in 2008, they hand-cleaned every bunch to ensure that damaged berries would not affect the crop. Today, the estate remains committed to preserving biodiversity across the vines, hedgerows, and surrounding forests.



Winemaking

Dragon 2024 is an original, non-traditional blend led by **Chardonnay**, **Sauvignon Blanc**, **Nascetta**, and **Rhine Riesling**. Each variety is selected for its freshness, aromatic complexity, and capacity to reflect the site's high-altitude character. The harvest began on **September 3rd**, **2024**, and concluded roughly 18 days later, amidst significant vineyard challenges brought on by one of the most demanding vintages since 1972.

Grapes were **gently pressed as whole clusters**, with minimal skin contact to retain finesse. Fermentation was long and cool, ensuring delicate extraction of aroma and flavor. **No malolactic fermentation** was carried out, preserving natural acidity. The wine aged on its fine lees with restrained bâtonnage and was bottled on **February 25th**, **2025**.

Alcohol :13,00 % Composition: 40% Chardonnay, 40% Sauvignon Blanc







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Tasting Notes

- **Color**: Bright pale yellow with crystalline clarity.
- **Aroma**: Freshly blossomed acacia and hawthorn, layered with lime pie, tropical fruit, apricot, green apple, crushed mint, and a touch of warm bread over flinty minerality.
- **Palate**: Zesty, saline, and energetic. The mouthfeel is savory and expressive, with an evolving bouquet of white flowers, citrus, stone fruits, and a **distinctly mineral finish** that lingers with poise.

Did you know?

Dragon's label was illustrated by **Gianni Gallo**, one of Piedmont's most beloved artists. It depicts the human spirit's determination to face and conquer adversity — a message fittingly mirrored in the 2024 vintage, where organic viticulture was maintained through extreme weather and fungal pressure.

Wine Pairing Ideas

- **Seared scallops with lemon beurre blanc**: A sublime match for the wine's minerality and citrus profile.
- Herbed goat cheese crostini: Balances the wine's acidity with creamy tang and herbal lift.
- **Risotto with zucchini and mint**: Highlights the wine's green freshness and delicate florals.
- Thai green curry with seafood: Complements the tropical nuances and crisp backbone.



Robert Parker (RP): 91 Points (2024)

A blend of Chardonnay, Sauvignon Blanc, Nascetta and Riesling, the Luigi Baudana 2022 Langhe Bianco Dragon makes a very pretty appearance in the glass with brilliant luminosity. The wine plays its cards well with complexity, a tropical side with star fruit, minerality and sliced honeydew melon (the ripe side of the cut).



Vinous (Antonio Galloni) (VN): 92 Points (2023)

The 2023 Langhe Bianco Dragon is mostly Chardonnay, with touches of Sauvignon Blanc, Nascetta and Riesling. Pear, white flowers and tangerine oil inflections grace this expressive, mid-weight Bianco. Creamy, silky contours wrap it all together. Baudana's Dragon has come a long, long way in recent years.



