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## Segni di Langa Barolo DOCG

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**Winery:** Segni di Langa  
**Category:** Wine – Still – Red  
**Grape Variety:** Nebbiolo d’Alba  
**Region:** Roddi / Piedmont/ Italy  
**Vineyard:** Single vineyards in Bricco Ambrogio Bussia  
**Winery established:** 2011  
**Feature:** Practicing biodynamic



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### Product Information

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**Soil:** born from the assembly of several vineyards with different soils, exposures and characters.

**Elevation:** average of 240 meters (788 feet)

**Age of vines:** varied

**Vinification:** Hand harvest of the grapes. Maceration with skin contact. Spontaneous fermentation in stainless steel. Aged in used large Austrian oak barrels for about 26 months. No filtration, no clarification.

**Tasting Note:** It is a wine of tradition; therefore, it is a wine of interpretation. Elegant and refined, enjoyable as a young wine, but also with great ageing potential.

**Production:** First vintage in 2016 with only 900 bottles produced. In 2017 he produced 2,600 bottles.

**Alc.:** 14.5%

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### Producer Information

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Gianluca Colombo doesn't want you to see his hand. Despite working for years as a sought-after vigneron in various storied subzones of Barolo and beyond, he seeks not to display wines of "his" style, often stating that "only the vineyard, the vintage, and the grape should speak", and "I never want to cover Langa with the barrel." Neither do his bottles display the marketing banners of organic wine, despite always working organically: Colombo says that respect for the earth should be a basic expectation. Thus the only "treatment" his wines undergo is maniacal care in the vineyard, and, in the cellar, simply attention to detail.

While many have declared that Colombo makes classic wines that recall Piemonte's greatest traditions, he follows traditions when they make the best wine, bucking them whenever they don't. For instance, he knows that in testing for ripeness, no machine could compete with the simple human perception of taste; at the same time, he ferments many of his wines at 10 degrees cooler than what is traditional for the region, in order to skip excessive tannin in favor more the gentler development subtle aromatic compounds. In other words, he doesn't fly under any flag. Declared Italy's best young winemaker in 2014, Colombo keeps his heart and brain in balance, creating transcendent wines that destroys forever any possible false dichotomy between artist and scientist.

Colombo did celebrate the long-awaited first bottlings from his own estate by marking each label with his fingerprint. Wines include a transcendently fragrant and drinkable Nebbiolo, an elegantly delicate Pinot Nero, and a deeply expressive Barbera made from venerable vines.