
Segni di Langa Verduno Pelaverga DOC

Winery: Segni di Langa
Category: Wine – Still – Red
Grape Variety: Pelaverga di Verduno
Region: Roddi / Piedmont/ Italy
Vineyard: 2 small plots with total of 0.4 hectares (1 acre) S – S/E facing
Winery established: 2011
Feature: Practicing biodynamic



Product Information

Soil: Mix of sand + silt with lower amount of clay, but very rich in limestone. The same soil as the famous Barolo of Verduno.

Elevation: 200 meters (656 feet)

Age of vines: planted in 2017

Vinification: Hand harvest of the grapes. Maceration with skin contact for 20 – 30 days. Spontaneous fermentation in stainless steel. Aged in clay amphora for 5 months. Bottled in April the following year.

Tasting Note: Pelaverga has in general the same color as Nebbiolo: light in color. Aromas of white pepper are very typical for the grape variety; plus floral aromas of rose and lavender; finished with a hint of spice. The wine is very unique and interesting. On the palate: smooth tannins, lighter than his Nebbiolo; great acidity and overall very well balanced. Can be served slightly chilled, especially in the summertime. Gianluca recommends his Pelaverga with seafood for a surprising wine pairing.

Pelaverga di Verduno: *Also called Pelaverga Piccolo, it is almost grown exclusively around the town of Verduno, more famous for its Barolo production. Since the 1980's, the small production of Pelaverga wines has met with both critical and consumer acclaim. Consequently, the only three hectares planted in 1987, have increased to 12 hectares today. Credit goes to the local producers who believed enough in the variety to attempt monovarietal bottlings rather than blends with Barbera or Nebbiolo. The name Pelaverga derives from the combination of *pela* and *verga*, which mean, respectively "to peel" and "branch" so it is believed that pelaverga refers to some old vine-training technique ("branch-peeler").* From Ian d'Agata "Native Wine Grapes of Italy" (2014). The total size of Pelaverga production is less than 20 hectares (49.4 acres) today.

Production: 2,000 bottles

Producer Information

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.