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## Altre Vie Barolo

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**Winery:** Altre Vie

**Category:** Wine – Still – Red

**Grape Variety:** Nebbiolo

**Region:** Barolo/ Piedmont/ Italy

**Vineyards:** Barolo village, Monforte d'Alba, Bussia, Castiglione Falletto "Garbelletto"

**Winery established:** 2021

**Feature:** biodynamic practices



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## Product Information

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**Soil:** Sant Agata fossil's marls with 10% of limestone

**Elevation:** 220 - 280 meter (722 – 918 feet)

**Age of vines:** 25 - 55- 60 years

**Vinification:** Hand-harvest. 45-day maceration, fermentation, and ageing in large oak casks.

**Tasting Note:** As a blend of single vineyards, the Altre Vie Barolo is always more approachable when young and with softer tannins. It is the Barolo as "it just to be" in the past. In fact until 40 years ago, Barolo was always a blend of vineyards located in the different subzones. It ages very well, and the flavors are really complex, starting from the red fruit, followed by rose and finished with the spiciness.

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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".

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.

Federico Scarzello has been called an "emerging star of traditional Barolo" by wine journalist Gregory Dal Piaz. Third-generation wine maker on his family's 5 hectares (12 acres) estate in the village of Barolo. Federico was one of the first winemakers to work with spontaneous fermentation in Barolo.

He is also one of the four founders of Erpacrife, a project that was created by four winemaker friends in 1999 after their graduation from the oenological school of Alba. Together they are producing sparkling wines, made from indigenous grape varieties of Piedmont, in the classic Champagne method.

AltreVie is the newest project from GianLuca Colombo and Federico Scarzello, inspired by the French negoce. They are passionate about scouting amazing vineyards in Langhe and Roero. The grapes selected for the AltreVie project come from only the best vineyards of dolcetto, arneis, barbera and nebbiolo. They started this journey in 2021 and are excited for the wines to be born out of it.