Artisanal Cellars
artisanalcellars.com
info@artisanalcellars.com

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Segni di Langa Barbera d'Alba Superiore DOC

Winery: Segni di Langa
Category: Wine – Still – Red
Grape Variety: Barbera d'Alba
Region: Roddi / Piedmont/ Italy
Vineyard: 3 different vineyards
Winery established: 2011
Feature: Sustainable

Product Information

Elevation: Magliano Alfieri village 290 meters (951 feet), Roddi village 280 meters (918 feet)
Age of vines: Magliano Alfieri 75 years old, Roddi 45 & 60 years old
Vinification: Each of the individual vineyards is being individually harvested and vinified. Hand harvest. Spontaneous fermentation. Skin contact varies according to each year. Malolactic fermentation in oak. Aged for 9 months in big Austrian oak barrels and used tonneaux before bottling.
Tasting Note: This is a wine with great structure and intensity. The attention to detail is the secret of high quality and concentration. The color is deep purple with aromas reminiscent of black cherry, cassis and violet. On the palate it is warm, full-bodied and dense.
Production: 5,000 bottles
Alc: 15% Vol. **Acidity:** 7.9 g/l

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.