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## Gian Luca Colombo Barbera d'Alba DOC Superiore

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**Winery:** Gian Luca Colombo  
**Category:** Wine – Still – Red  
**Grape Variety:** Barbera d'Alba  
**Region:** Roddi / Piedmont/ Italy  
**Vineyard:** Magliano Alfieri, località San Bernardo and Roddi  
**Winery established:** 2011  
**Feature:** Practicing Biodynamic



750 ml (25.36 fl. oz.)  
15% alc/vol (30°)  
© 2020 Gian Luca Colombo  
100% Uva Barbera d'Alba

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### Product Information

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**Soil:** each plot has its own unique soil ranging from grey-blue marl of Sant'Agata to sand  
**Elevation:** Magliano Alfieri village 290 meters (951 feet), Roddi village 200 - 250 meters (656 - 820 feet)  
**Age of vines:** Magliano Alfieri 86 years old, Roddi 45 & 80 years old  
**Vinification:** Harvest time in last week of September and first 10 days of October. Each of the individual vineyards is being individually hand-harvested and vinified. Spontaneous fermentation. Maceration for 22 to 40 days with controlled temperatures. Aged for 12 - 14 months in big Austrian oak barrels and sometimes in terracotta.  
**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.

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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.