
Gian Luca Colombo Barolo DOCG

Winery: Gian Luca Colombo
Category: Wine – Still – Red
Grape Variety: Nebbiolo d’Alba
Region: Roddi / Piedmont/ Italy
Vineyard: Roddi “Bricco Ambrogio” and Roere di Santa Maria
Winery established: 2011
Feature: Practicing biodynamic



Product Information

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

Elevation: 220 - 240 meters (722 - 788 feet)

Age of vines: 20 – 40 years old

Vinification: Hand harvest of the grapes in month of October. Maceration for 22 to 60 days with temperature control. Spontaneous fermentation in stainless steel. Ageing in big Austrian barrels for a minimum of 18 months, followed by aging in various containers (terracotta or cement). Bottling after 22-24 months. No filtration, no clarification.

Tasting Note: Jeff Porter (WE 93): “Meet a Barolo that practices the art of elegant minimalism - like a chef who knows exactly when to put the tweezers down. This biodynamic beauty dances out of the glass with rosebuds and tart berries doing their best ballet moves, while herbs and warm earth provide the stage. The palate strikes that rare balance between "drink me now" temptation and "wait til you see me later" promise, with tannins playing nice and acidity bringing enough voltage to keep the lights on past 2038”.

Alc.: 14.0%

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.