
Gian Luca Colombo Pinot Nero Langhe DOC

Winery: Gian Luca Colombo
Category: Wine – Still – Red
Grape Variety: Pinot Nero
Region: Roddi / Piedmont/ Italy
Vineyard: in Novello and Dogliani
Winery established: 2011
Feature: Practicing biodynamic



Product Information

Soil: Clay and limestone

Elevation: Novello: 370 meters (1,213 feet), Dogliani: 350 - 550 meters (1,150 – 1,804 feet). Exposure: North or NE

Age of vines: The original vines were planted in 1990 in Novello and a new plant (2013) in the Santa Lucia hamlet in Dogliani

Vinification: Hand-harvested in September. Separate harvest and vinification for each individual vineyard.

Vinification takes place in steel tanks with macerations in contact with the skins for 22-40 days. Aged for 12-14 months in big Austrian barrels, sometimes in terracotta. No filtration and no clarification.

Tasting Note: Ruby red color with purple nuances. The nose is characterized by fruity scents reminiscent of marasca cherries, raspberries and aromas of underbrush, spicy, cinnamon and clove notes. The palate is fresh and lively, with elegant tannins that make the wine round and harmonious. A very special expression of Pinot Nero from the heart of the Langhe in Piedmont.

Alc: 13% vol.

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.