



BARBERA D'ALBA SUPERIORE

Piemonte, Italy

Gian Luca Colombo - Segni di Langa

www.gianluacolombovini.it

Method & Production

The Barbera grapes are carefully selected and hand-harvested. Long skin contact for up to 40 days. Spontaneous fermentation in stainless steel. 1 year aging in big tank of Austrian oak (Stockinger). The wine is then bottled and only released after a minimum of 6 months of refinement.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
GC0319	Barbera d'Alba Superiore	Barbera	2019	0.0%	Cork	6X0.75lt	No	No	No	No