



## BARBERA D'ALBA SUPERIORE

Piemonte, Italy

Gian Luca Colombo - Segni di Langa

[www.gianluacolumbovini.it](http://www.gianluacolumbovini.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
<b>Red Wine</b>										
GC0320	Barbera d'Alba Superiore	Barbera	2020	15.0%	Cork	6X0.75lt	No	No	No	No