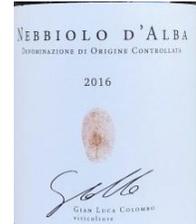


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## Segni di Langa Nebbiolo d'Alba DOC

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**Winery:** Segni di Langa  
**Category:** Wine – Still – Red  
**Grape Variety:** Nebbiolo d'Alba  
**Region:** Roddi / Piedmont/ Italy  
**Vineyard:** single vineyard  
**Winery established:** 2011  
**Feature:** Sustainable



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## Product Information

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**Soil:** Clay and limestone  
**Altitude:** 788 feet above sea level  
**Age of vines:** 40 years old  
**Vinification:** Hand harvest at the end of September. Maceration with skin contact 39 days. Spontaneous fermentation in stainless steel. Aged for 10 months in used barriques and tonneaux. No filtration, no clarification.  
**Tasting Note:** Vineyard is 228 meters away from Barolo zone, same climate and soil, but different municipality and cannot be called Barolo. Bright ruby red color with garnet reflections. On the nose there are fruity and slightly evolved floral notes. On the palate good structure and depth, with freshness and vibrant tannins.  
**Production:** 2,000 bottles  
**Alc:** 14 % Vol.                      **Acidity:** 6.23 g/L

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## Producer Information

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Segni di Langa was created in 2011 by Gian Luca Colombo, who grew up in the Langhe area, which means that he had no excuses for not developing a passion for wine – now a full time job. He is the winemaker of REVA and a wine consultant for a number of wine cellars in the area. In 2014 he was the Gambelli Award winner for best young Italian winemaker. His wines are born from the earth and, with them, he tries to convey all the effort, passion and commitment devoted to his grapes. The name Segni Di Langa derives from the fingerprint with which Gian Luca marks every bottle, a sign of the affection with which the grapes have been accompanied by the vineyard to the bottle. Gian Luca puts his focus on the native vineyards of the area such as Barbera, Nebbiolo, Pelaverga, and with his usual unconsciousness also of Pinot Noir, a vine that is rare to find in these latitudes. The Pinot Nero vineyards are in part in Barolo, in the Ravera area, and partly in Dogliani, while the other vineyards are in Verduno, for the Pelaverga, the Nebbiolo and the Barbera. Gian Luca breeds his vineyards following the principles of sustainable viticulture, with a reduced use of synthetic products. In the cellar, the grapes of each vineyard are vinified separately, fermentations take place in steel tanks, and refining in large Austrian wooden barrels. All the wines are not clarified or filtered before being bottled.