

GIAN LUCA COLOMBO

LANGHE PINOT NOIR DOC



WINEMAKING

Spontaneous fermentation in steel tank with skin contact for a period that may vary from 20 to 40 days depending on the vintage.
No filtrations or clarifications.



REFINEMENT

100% in Austrian Oak, than Clay amphoras for a minimum of 9 months.



TASTING NOTES

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.

GRAPES: Pinot Noir

VINE AGE: 10 to 30 years

ALTITUDE: 1150 to 1250 f.a.s.l.

EXPOSURE: Different exposures depending on the vineyard

SOIL: Clay and limestone

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