

# TREDIBERRI

Tucked away in the extreme western edge of the Barolo zone, Berri is a small hamlet that has enjoyed a rich history of viticulture for centuries.



## Barolo Rocche Dell'Annunziata DOCG 2016 La Morra, Italy

### ESTATE

Trediberri prides themselves on their upstart status. In 2007, Nicola Oberto, along with his father Federico and their close friend Vladimiro Rambaldi, acquired five hectares (12.5 acres) exclusively for the production of Barolo. The Trediberri, or "three of Berri," was born. Unable to resist the pull of the family business, Nicola follows in the footsteps of his father, the seasoned former cellar master for La Morra's Renato Ratti.

### WINE

Working with just over three acres of vines in this famed vineyard, Rocche Dell'Annunziata is not just home for Trediberri, but also its heart. To hear winemaker Nicola Oberto speak passionately of this vineyard is to hear him discuss a lifelong love affair. He was literally born in front of the vineyard, with memories of kicking a soccer ball around the muddy vines at four years old. Like any wine of this stature, this Barolo will age for decades, but unlike many of its peers, it delivers immediate pleasure too.

### VINEYARD

**Soils:** The vines in the Oberto family plot date back to just after the second world war and are grown in two distinct types of marl: silty laminated marl and sandy marl. The silt retains water and allows the vines to thrive, while the sand remains largely dry, developing intense perfume.

**Farming:** Trediberri utilizes organic farming practices; they do not currently seek certification

### WINEMAKING

**Variety:** Nebbiolo

**Fermentation:** Alcoholic fermentation happens in concrete and lasts around 12-14 days, followed by a 12-15 day post-fermentation maceration. Total skin-juice contact is around 4 weeks. Malolactic takes place in oak.

**Aging:** The wine ages for around 20 months in 52-hl and 25-hl oak barrels crafted by Garbellotto. After aging, the wine rests for some months in concrete, steel and plastic, before being bottled, usually in July-August of the year before the release.

**Alcohol:** 14.0%

### VINTAGE

What can be said about this legendary vintage that hasn't already been written? Mother nature provided the perfect stage for her growers in Piedmont, and their efforts were nearly universally outstanding. The wines are showing beautifully right out of the gate, and will surely develop for years to come.

*Robert Parker*  
WINE ADVOCATE

95

"Another beautiful production from this estate that is full of nice surprises. This wine (with fruit from La Morra that rests for 27 months in wood) is silky and smooth, delivering a steady stream of interconnected aromas that fold between dark fruit, spice and smoky asphalt. This vineyard cru is celebrated for its mouthfeel texture, and indeed it is lithe and elegant." - Monica Lerner, 7/2020

94

Vinous