

# 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 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

Like all wines from Trediberri, the Barolo possesses a thorough line of elegance and purity. Notable for its drinkability and finesse, even at a young age, there is no doubt that this wine will develop gracefully over the years. Trediberri aims for a "weightless" power to the wine, which is meant to typify the best of La Morra.

### VINEYARD

**Soils:** Fruit mostly comes from the Berri Vineyard, as well as Cru Capalot in the northeast part of La Morra, and a small amount from Roche dell'Annunziata. The vines are a bit older than those in Berri, and the tannins are a little softer. Less than a mile from the Tanaro River, and the soil reflects that with pebbles, limestone and sandstone outcroppings.

**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 6-7 day post-fermentative maceration. Total skin-juice contact is around 3 weeks.

**Aging:** Malolactic fermentation takes place in oak and 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.

## vinous

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"Black cherry, plum, spice, leather, dried herbs and menthol infuse the 2016 with notable aromatic depth as well as a palpable sense of brooding, virile intensity to match its classically built, mid-weight structure. This is an especially potent vintage for the straight Barolo, and there is clearly so much going on in the glass; it is a superb wine in the making." - Antonio Galloni, 2/2020

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Wine Advocate