

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 2017 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 11 days, followed by a 3 day post-fermentation maceration. Total skin-juice contact is around 2 weeks. Malolactic takes place in steel.

Aging: The wine ages for around 22 months in 25-hl and 52-hl Solvanian oak barrels crafted by Garbellotto.

Alcohol: 14.43%

VINTAGE

2017 will be remembered for being one of the driest vintages ever, with only 370 mm of rainfall from February to October. Summer was hot, but the lack of water obliged the vines to protect themselves and hence, right after summer, they stopped their vegetative cycle. Around mid September, harvest began in a trying effort to save freshness and acidity. This was the earliest harvest ever in both Rocche dell'Annunziata and Berri.

TASTING NOTE

Trediberri 2017 Barolo Rocche dell'Annunziata reflects the extreme conditions of the vintage. To be honest, right after the harvest, the elements of the wine were not at their place and it took a while in cask order to achieve the balance we aimed. But the final result is particularly gratifying, as the wine shows structure and a strong fruity profile on one side, but also length and minerality on the other. I personally love this wine, as it clearly represents a grand cru from La Morra, in a dry/warm vintage. Mouth-watering. 2021-2050.