

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 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

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 Rocche 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 15 days, followed by a 3 day post-fermentation maceration. Total skin-juice contact is around 2 weeks.

Aging: Malolactic fermentation takes place in oak and the wine ages for around 21 months in 25-hl and 52-hl Slavonian oak barrels crafted by Garbellotto.

Alcohol: 14.2%

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

2017 Barolo shows the characteristics of this extreme vintage: the lack of water made it difficult to achieve the perfect ripeness, as the vines started to shut down at the end of summer. Henceforth the wine, although macerated from smaller/thicker berries, couldn't achieve the complexity of other vintages and results easier and more approachable. Surprisingly, not big/heavy at all. The small percentage of whole bunch provided a lovely aromatic lift and we think it contributed to make 2017 Barolo more appealing and interesting. Despite its approachability, 2017 Barolo can easily be stored for many years, although we believe it will always maintain its main feature of juiciness. 2021-2040.