

TREDIBERRI

‘Nicola Oberto is one of the most dynamic, emerging producers in Piedmont today. My impression is that the best is yet to come for (this) small estate in La Morra.’

- Antonio Galloni

‘One of the most knowledgeable and passionate young producers to have appeared on the Langhe scene in years.’

- Ian D’Agata

Year Founded: 2007

Region: Piemonte, Italy

Owner: Federico Oberto, Vladimiro Rambaldi, Nicola Oberto

Known For: Nicola Oberto, along with his father and business partner, is today championing the resurgence of traditional Barolo winemaking in the town of La Morra.

-Certified Organic-

Berri is a small hamlet in the westernmost part of La Morra, located in the Langhe hills of Piemonte, close to the Tanaro river. It lies at the extreme western edge of the Barolo region. Here, in 2007, Nicola, his father Federico and their friend Vladimiro, acquired 12.5 acres exclusively for the production of Barolo. The Trediberri winery was born. Our first wine was released in 2011 and today we vinify wine from 26 acres of vineyards: in addition to the original 12 acres in the Berri Cru, we also own 7 acres in the Crus of Rocche dell’Annunziata and Torriglione – where we grow Barolo, Barbera and Sauvignon Blanc – and we are currently renting 7,5 acres of Dolcetto and Nebbiolo in Vicoforte, within the most southern village of Langhe Region, at the feet of the Alps. We are a young, artisanal family winery. We have no ancestral coat of arms depicting rampant horses and fluttering ensigns. We have no history and that is fine by us: we like talking about the present, through our wines.



2021 Trediberri Barolo 'Berri Vineyard'



100% Nebbiolo. Vinification of grapes coming from La Morra mostly MGA Berri and MGA Capalot (until 2017 vintage). 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. Then malolactic takes place in oak and the wine ages for around 20 months in 52-hl and 25-hl oak barrels crafted by Garbellotto then rests for some months in concrete, steel and plastic, before being bottled, usually in July-August of the year before the release. Our Barolo "classic" has been a blend of different vineyards until 2017 and it has always tried to represent the typical character of La Morra, in particular its drinkability and its finesse. This wine has never been extremely alcoholic or full-bodied, rather more characterized by a "weightless" power and freshness. Henceforth it doesn't need a long time in the bottle to be joyfully consumed.

97 Points - Wine Enthusiast - *"A contemplative Barolo that unfolds with poise, gradually revealing layers of mixed spices that weave through the aromatics with subtle persuasion rather than force. The palate demonstrates Trediberri's masterful balance of structure and generosity - firm Nebbiolo tannins frame a pure, focused core of classic Piemontese red fruits: fresh cherry, wild strawberry, and bright red currants. Delicate floral notes and savory undertones add sophisticated detail to this finesse-driven expression. While already displaying admirable elegance and harmony, additional time in bottle will allow its components to further integrate. This is refined, precise Barolo that speaks clearly of its place and soul."*

95+ Points - Vinous

95 Points – James Suckling

2021 Trediberri Barolo Rocche Dell'Annunziata



100% Nebbiolo. Vinification of grapes coming from La Morra MGA Rocche dell'Annunziata, from vines planted in 1955, 1961 and 1999. Alcoholic fermentation happens in concrete and lasts around 12-14 days, followed by a 12-15 day post-fermentative maceration. Total skin-juice contact is around 4 weeks. Then malolactic 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.

Barolo Rocche dell'Annunziata represents the heart of our winery, our baby. It comes from the parcels owned by Oberto family and it would like to fully express the characters of the terroir of La Morra: perfumes, elegance, drinkability. A wine meant for the long aging, full bodied, but enjoyable from now onwards. Perfect with aged cheeses, brasato al Barolo, game meats and venison.

98 Points – Wine Enthusiast - *"From Trediberri's prized La Morra cru, this Rocche dell'Annunziata presents a profound and serious expression. The wine leads with classic tertiary aromatics rather than fruit: sun-warmed earth, Piemontese tar, dried rose petals, and an intriguing oolong tea complexity. Behind these noble aromatics lies a foundation of dark cherries and woodland berries, patiently waiting their turn to emerge. The palate is powerfully structured with chewy, architectural tannins that speak to its long aging potential. This is a wine built for time, showing the deeper, more contemplative side of La Morra with layers of forest floor, dried herbs, and subtle spice notes complementing its restrained fruit core. The depth and sophistication here clearly demonstrate why Rocche dell'Annunziata is considered one of Barolo's great terroirs."*

96 Points - James Suckling

2024 Trediberri Langhe Nebbiolo



100% Nebbiolo. Vinification of grapes mostly coming from La Morra and Levice and a small part from Vicoforte and Monticello d'Alba (Roero) too. Alcoholic fermentation happens mostly in concrete and lasts around 10-12 days. Then malolactic takes place in concrete and/or stainless steel and cold stabilization happens outdoor or in conditioned steel tanks. After stabilization, the wine ages for some months in concrete, steel and plastic, before being bottled, usually in April-May of the year after the harvest. This unoaked, fruity and drinkable Nebbiolo is meant to be an easy (yet not trivial) wine to share with friends during a nice and funny chat. Drink it slightly cold, maybe while sharing a platter of mixed charcuterie or with some lovely tajarin al ragù.

92 Points - '23 Vinous - *"A serious wine. Dense and pliant, with terrific textural depth, the 2023 has so much to offer. Supple, silky tannins wrap around a core of bright red-toned fruit, blood orange and cedar. What a pleasure it is to taste this."*

2024 Trediberri Barbera d'Alba



100% Barbera. Grapes are sourced partly from the Roero and partly from the vineyards around the house in Torriglione. Soil in Torriglione: The slope here is very steep and is mainly compact blue Marl (clay-limestone) with 40% limestone, 35% clay and 25% sand. The soil here is so compact that the historic houses here are built directly onto the Marl. Fermented in concrete and lasts about 12-14 days. Then malolactic takes place in concrete or stainless steel. The wine then ages for some months in concrete or steel before being bottled -- usually in April-May of the year after the harvest.

93 Points - '23 Vinous - *"Such a classy wine. Lifted aromatics and polished tannins immediately convey finesse. Crushed flowers, vibrant red/purplish fruit, rose petal and blood orange all run through this wonderfully polished, sensual Barbera."*