

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.



2021/2022 Trediberri Barbera d'Alba

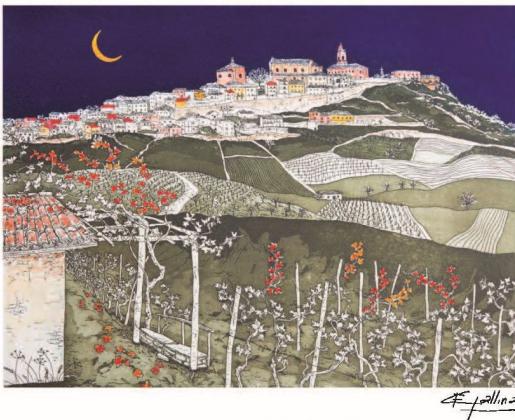


100% Barbera. The grapes come from the Roero area and from our vineyards surrounding the hamlet Toriglione, next to the winery. Barbera is the only variety to whom we systematically apply a green harvest, in order to reduce the yields. Alcoholic fermentation happens in concrete and/or stainless steel and lasts around 12-15 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.

Our Barbera is not smoothed by any oak aging and henceforth it is characterized by a bright acidity and a pretty high level of alcohol, if compared to the other Trediberri wines. This wine shows a full body and highlights a fruity character, rather than elegance and finesse.

91 Points – '21 Wine&Spirits – *“Bountiful dark berry flavors and zippy acidity, this wine is bouncy and joyful from start to finish. It offers good concentration and verve while avoiding the excessive alcohol that sometimes marks this variety, making it an excellent partner for a wide range of dishes. Tart berry and white cherry segue to light spice and herbal accents of dried mint and basil.”*

2018 Trediberri Barolo 'Comune di La Morra'



Vinification of grapes coming from our La Morra vineyards. Alcoholic fermentation happens in concrete and lasts around 12-14 days, followed by a 4-5 day post-fermentative maceration. Total skin-juice contact is around 3 weeks. Then malolactic takes place in concrete and steel 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.

92 Points - Vinous – *“Absolutely gorgeous. Bright and translucent yet with remarkable depth for the year, the 2018 is terrific. Sweet red cherry, orange peel, cinnamon, tobacco and dried leaves are all very nicely lifted in this ethereal, nuanced Barolo. Simply exquisite. Readers will have a hard time finding a better example of the year at this level.”*

2019 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. 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.

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.

93 Points - Vinous – *“Crushed red berry fruit, dried herbs and white pepper give the Berri a striking aromatic top register.”*

2021/2022 Trediberri Langhe Nebbiolo



A Chillable Red!

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 - Vinous – *“Fabulous. Crushed berries, spice, mint, dried rose petal and licorice are beautifully delineated. The purity of the flavors is remarkable. A terrific choice for readers on a budget, or even readers not on a budget!”*

2019 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.

95 Points – Vinous – *“The best wine I have tasted yet from Nicola and Stefania Oberto. The biggest change here in recent years is the elimination of small oak in favor of casks, a move that really allows the full character of Rocche dell'Annunziata to come through. Dark cherry, kirsch, hard candy, rose petal and mint are all amplified in this gorgeous, translucent Barolo. A range of perfumed, floral accents lifts the intensely aromatic finish.”*