

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

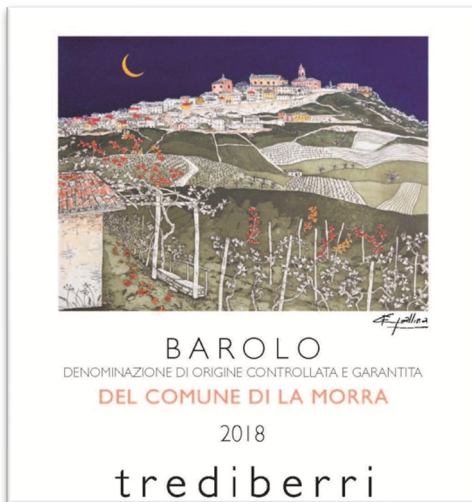
Owner: Federico Oberto, Vladimiro Rambaldi, Nicola Oberto

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.

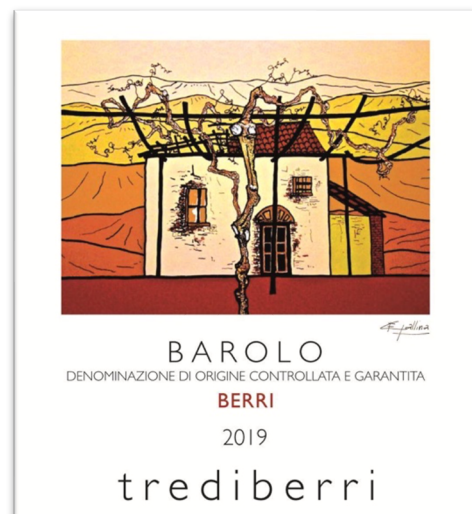




2022 Comune di La Morra Barolo

Primarily sourced from their high-altitude Berri vineyard, with a smaller portion from the renowned Rocche dell'Annunziata cru. 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.

94 Points – James Suckling – “Showing subtle red currants, slightly confected strawberries and sweet violets, quite contemporary and not too spicy. Medium-bodied with ripe, velvety tannins, crisp acidity and a crunchy palate. Elegant and easy to drink.”



2021 Barolo 'Berri Vineyard'

100% Nebbiolo. Vinification of grapes coming from La Morra mostly MGA Berri. 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 oak barrels crafted by Garbellotto then rests for some months in concrete, steel and plastic, before being bottled. This wine has never been extremely alcoholic or full-bodied, rather more characterized by a “weightless” power and freshness.

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.”

95+ Points - Vinous

95 Points – James Suckling

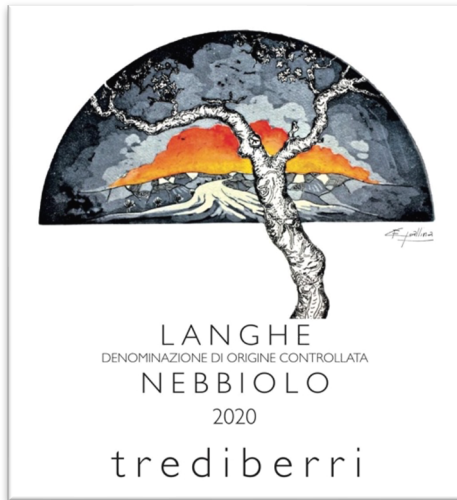


2021 Barolo Rocche Dell'Annunziata

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 oak barrels crafted by Garbellotto. After aging, the wine rests for some months in concrete, steel and plastic, before being bottled. 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 – “A foundation of dark cherries and woodland berries, patiently waiting their turn to emerge. 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.”

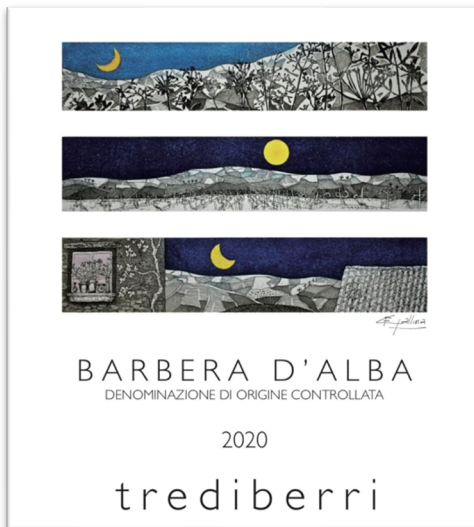
96 Points - James Suckling



2025 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. 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 - Decanter- *"Nebbiolo in a dainty, pretty phase, forward in its florals and red cherry fruit. It's perfumed then powerful, tannic but also soft. It's unoaked and approachable."*



2025 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.]

92 Points - Decanter- *"Fragrant and lifted, but leaning more into dark savory tones like tar and the sweet smell of decaying wood. The fruit is rich, soaked in spice, and the palate is textured like soft fur. One to pair with pork and fennel ragù."*