

Trediberri



TECHNICAL INFORMATION

Trediberri farms ~8ha in La Morra - primarily in the *crus* of Torriglione, Berri, and Rocche dell'Annunziata, plus 3ha of Dolcetto and Nebbiolo in Cigliè, in the southern Langhe. In addition, the estate works with growers in Monticello d'Alba (Roero) for Barbera and Nebbiolo, and in Levice (Alta Langa) for Nebbiolo. All estate fruit is sustainably farmed (*“la lotta integrata”*). Vines are pruned short to limit yields, except for Barbera that sees a green harvest given its tendency to large crops.

Established: 2007

Proprietors: Federico Oberto, Stefania Drocco, Nicola Oberto, Vladimiro Rambaldi

Winemaker: Nicola Oberto

Appellation(s): Barolo, Langhe Nebbiolo, Barbera d'Alba, Dogliani

Soils: A mix of marls (lime-rich clays), with occasional intrusions of sandstones and pebbles.

THE WINES	Vineyard & Grapes	Winemaking	Average Production
Dogliani (Dolcetto)	2 ha of vines in the southern part of the Langhe. South exposures at 600m altitude.	Primary fermentation occurs in concrete and lasts around 10 days, and the wine is aged in concrete and/or stainless before bottling in the Spring.	~750 cases
Barbera d'Alba	Assembled from grapes from the Roero area, plus estate vineyards in Torriglione.	Primary fermentation occurs in concrete and lasts 12-15 days. The wine is aged in concrete and/or stainless before bottling in the Spring.	1,300 cases
Langhe Nebbiolo	Grapes from high altitude vineyards in Levice (Alta Langa), Cigliè (southern Langhe), and Monticello d'Alba (Roero) are blended with fruit from the estate's holdings in La Morra.	Primary fermentation occurs in concrete and lasts around 10 days, and the wine is aged in concrete and/or stainless steel before bottling in the Spring.	2,900 cases
Barolo	Blended from estate parcels in La Morra, primarily from the Berri MGA.	Fermentation and maceration occurs in concrete and lasts for ~3 weeks. Aged in traditional 25hl and 52hl Garbelotto <i>botte</i> for 20+ months before bottling.	2,900 cases
Barolo “Rocche dell'Annunziata”	Estate holdings in the Rocche dell'Annunziata MGA from vines planted in 1955, 1961, and 1999.	Fermentation and maceration occurs in concrete and lasts for ~4 weeks. Aged in traditional 25hl and 52hl Garbelotto <i>botte</i> for 20+ months before bottling.	750 cases