trediberri

BAROLO
DEL COMUNE DI LA MORRA
Denominazione di Origine Controllata e Garantita

2018





GRAPE
Nebbiolo 100%

VINEYARD CHARACTERISTICS
2018 Barolo del Comune di La Morra is the result of 3 blend different vineyards:

- 65% of the grapes comes from the hamlet **Berri**, a south-west-exposure cru in La Morra, on the western border of the Barolo Region;
- 31% comes from **Rocche dell'Annunziata**, our most important terroir, with vines planted in 1951 (35%), 1961 (50%) and 1989 (15%);
- 4 % comes from **Torriglione** vineyard, just outside our cellar, from old vines (1951).

VINIFICATION
First fermentation: indigenous yeasts**,** 15 days of alcoholic fermentation in concrete (4-5 pump-overs per day) + 7 days of skin post-fermentative maceration (1-2 pump-over a day)
Malo-lactic fermentation: spontaneous in concrete
Aging: 21 months in 52 Hl casks (Slavonian Oak, Garbellotto)
Bottling date: July 2021

TECHNICAL DATA
Alcohol volume: 14,49 % vol.
Total acidity: 5,62 gr./lt.
Total dry extract: 28,9 gr./lt.
Ph: 3,58
Total SO_2: 77 mgr./lt.

OUR IMPRESSIONS
In 2018 was a challenging vintage for Trediberri. The wines resulting from our various vineyards couldn't be more different. Rocche dell'Annunziata and Torriglione were particularly serious and profound (as such important vineyards should be almost every year), whereas Berri provided a pretty wine, but missing the depth we were looking from a Barolo. Blending all the wines was a ray of light and the result is a Barolo that we like a lot. Pure nose of fruit, soft and light mid-palate, lingering deep finish. Iron fist in a velvet glove. Due to its inner freshness, it will surely last for decades, but it so good now that I don't know if someone can resist. Perfect with pad-thai, hot pot, fish Soup, mid-aged cheese, raclette. 2022-2040

2018 SEASON
One of the rainiest vintages of the last decade, 2018 well represents the mad behavior of weather we have been recently facing. The 900 ml of water poured throughout the year didn't helped us, and, mostly during spring and early summer, downy mildew was a critical factor to consider. Summer was ok, but then it started to rain again at the beginning of September, with a consequent increase of berries' dimensions and sometimes the appearance of rotten parts within the bunches. Whereas, Barbera was luckily already fermenting and we were obliged to proceed with an extremely severe grape selection on Nebbiolo, trying to erase all the deteriorated bunches. 2018 has been a vintage, at least in Trediberri, with more juice than skin and here comes the choice to blend all our vineyards in a single cuvée.

Società Agricola Trediberri di Nicola Oberto & c. s.s. ✦ Borgata Torriglione, 4 ✦ La Morra ✦ Italia
www.trediberri.com ✦ info@trediberri.com