BAROLO 2019

BERRI

Denominazione di Origine Controllata e Garantita



GRAPE

Nebbiolo 100%

PRODUCTION AREA

La Morra *(Berri)*

VINEYARD CHARACTERISTICS

2019 Trediberri Barolo comes from our vineyards within the MGA Berri, a south-west-exposure parcel in La Morra, at the furthest west of the Barolo Region. Here the vines are pretty young (12 years old) from a soil rich of gravels and river stones. Barolo from our parcels within MGA Torriglione has been used for topping (4% circa).

VINIFICATION

First fermentation: indigenous yeasts, 11 days of alcoholic fermentation + 3 days of skin maceration. 100% destemmed

Malo-lactic fermentation: spontaneous in steel

Aging: 21 months in oak cask (Slavonian Oak, Garbellotto)

Bottling date: July 2022

TECHNICAL DATA

Alcohol volume: 14,37 % vol.

Total acidity: 5,53 gr./lt.

Total dry extract: 28,7 gr./lt.

Ph: 3,57

Residual Sugar: 0,45 gr./lt.

Total SO_2: 57 mgr./lt.

MY IMPRESSIONS

Trediberri 2019 Barolo Berri is the first wine with our MGA Berri specifically indicated on the label. This is due to the clearly outstanding vintage, which brought to a wine we have been loving a lot. 2019 Barolo Berri is particularly tight and dense at the nose, while the mouth is already bright and straightforward, vertical and powerful in the meantime. 2019 Barolo Berri will need time to provide all tis beauty, and therefore we suggest to decant it or to open the bottle well in advance.
Cheese, Wagyu beef, Lasagne al forno. 2024-2080

2019 SEASON

Harvested in **Berri** on October 9th.

2019 is one of the greatest vintage of the last decades. We witnessed such healthy bunches at harvest that for one year we could almost forget the sorting table. The season started fast, with dry and warm February and March, followed by cold and rainy spring who slowed a bit the pace but, more importantly, provided the right amount of water for the rest of the season.. Then, from late May (flowering) onwards, the weather showed a lovely combination of warm and cold temperatures (this is the perfect condition for Nebbiolo to ripe), with good rainfalls happening to compensate the few heat peaks. September was very good, characterized by ups & downs in temperatures and we finished to harvest before the start of rainfalls in mid/late October. Epic, outstanding, joyful vintage

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