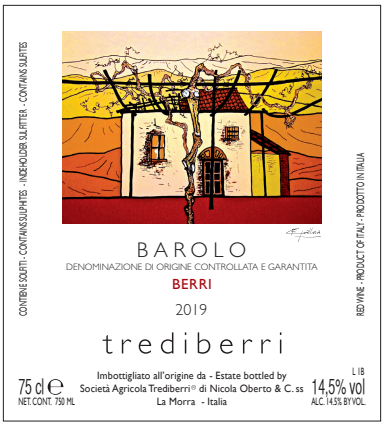
trediberri





BAROLO BERRI

Denominazione di Origine Controllata e Garantita

GRAPE: NEBBIOLO

WINEMAKING: vinification of grapes coming from La Morra, MGA (*cru*/vineyard) 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 52-hl and 25-hl oak barrels crafted by Tonnellerie Garbellotto. After aging, the wine rests for some months in concrete, before being bottled, usually in April-May of the year before the release.

DESCRIPTION: Barolo Berri comes from a vineyard at the extreme west border of the Barolo area, with an altitude between 370 and 430 mts asl (1200 -1400 ft). our Barolo Berri doesn't want to stand out for complexity or longevity, but for drinkability and immediacy, due to its inner fruit profile, sweet ripeness and freshness. Like any Barolo, it is certainly suitable for long ageing but, in our opinion, this wine can be consumed right after the release with extreme pleasure.

For a more detailed tech sheet on a specific vintage, please send us an email at info@trediberri.com

Società Agricola Trediberri di Nicola Oberto & c. s.s. ✦ Borgata Torriglione, 4 ✦ La Morra ✦ Italia
Tel. +39 0173 509302 ✦ Mob. +39 339 1605470 ✦ **www.trediberri.com** ✦ info@trediberri.com