trediberri

LANGHE NEBBIOLO 2021

Denominazione di Origine Controllata



GRAPE

Nebbiolo 100%

VINEYARD CHARACTERISTICS

2020 Trediberri Langhe Nebbiolo is the result of the blend of 3 different vineyards: 35% circa of the grapes come from the hamlet Berri, a south-west exposed cru in La Morra. Here the vines are 13 years old and the soil is rich of gravels and river stones. 60% comes from the village of Levice, within Alta Langa district (south-eastern part of Langhe) from vineyards owned by our staff member Livio Taretto. The remaining 5% of the grapes come from Roero area.

VINIFICATION

First fermentation: indigenous yeasts (pied de cuve) , 9 days of fermentation and maceration in concrete

Malo-lactic fermentation: spontaneous in steel and concrete

Aging: 5 months in concrete and stainless steel, with 5 racks

Bottling date: March 25th 2022

TECHNICAL DATA

Alcohol volume: 13,95% vol.
Total acidity: 5,38 gr./lt.
Total SO_2: 52 mgr/lt.
Ph: 3,64
Residual sugar: 0,61 gr/lt.

TASTING NOTES

2021 Trediberri Langhe Nebbiolo is characterized by a natural smoothness that comes from our decision to harvest pretty late in October: Berri and even more Levice are high in altitude (400-500 mt asl), allowing us to wait for ripe tannins, though keeping the right and necessary freshness and acidity.
Due to the characteristics of the vintage, 2021 Langhe Nebbiolo is slightly denser and bigger than prevouis vintages, but without losing its usual juiciness. Our goal is to replicate the flavors of the Nebbiolo free-run must while in fermentation within the bottle. Aperitivi, mid-aged cheeses, charcuterie, pulled pork. 2022-2035

2021 VINTAGE

2021 has been an amazing vintage for Barolo region, despite our vineyards had to bear a hard frost event on April 7th, when our lower plot of Rocche dell'Annunziata and the whole parcel within Torriglione vineyard were badly bitten. Besides this event, the vintage has been one of the driest of last decades, but the huge amount of snow and rainfalls during winter allowed the vines to be healthy throughout the whole season, without suffering the successive drought at all. The result was an amazing quality of the crop in the parcels not affected by the frost, with very healthy fruit, although a bit lower in quantity. In fact, the lack of water brought to a smaller dimensions of the berries, thus supporting a bigger extraction during the vinifications and wines with great colors and density.

Harvest date: **Berri** October 15th, **Levice** October 23th, **Roero** September 28th.

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