

# TREDIBERRI

Tucked away in the extreme western edge of the Barolo zone, Berri is a small hamlet that has enjoyed a rich history of viticulture for centuries.



## Dogliani Dolcetto “Bricco Mollea” 2019

Dogliani, Italy

### ESTATE

Trediberri prides themselves on their upstart status. In 2007, Nicola Oberto, along with his father Federico and their close friend Vladimiro Rambaldi, acquired five hectares (12.5 acres) exclusively for the production of Barolo. The Trediberri, or “three of Berri,” was born. Unable to resist the pull of the family business, Nicola follows in the footsteps of his father, the seasoned former cellar master for La Morra’s Renato Ratti.

### WINE

Trediberri’s first vintage of Dolcetto was in 2019, and was received with much enthusiasm. Starting with a grand cru, single vineyard site in the grape’s spiritual home of Dogliani, the fruit is then fermented in concrete to preserve freshness and purity the terroir. The final wine bursts with the kind of acidity that shines at the dinner table.

### VINEYARD

*Soils:* Vicoforte Bricco Mollea is in Dogliani, the southernmost region of the Langhe. Unlike the rest of the region, which reserves its best sites for Nebbiolo, Dogliani has historically specialized in Dolcetto. These vines are also among the oldest in the area, with many dating back to just after the Second World War.

*Farming:* Trediberri utilizes organic farming practices; they do not currently seek certification

### WINEMAKING

*Variety:* Dolcetto

*Fermentation:* Alcoholic fermentation happens only in concrete and lasts around 10 days. Then malolactic takes place in concrete and/or stainless steel and cold stabilization happens outdoor or in conditioned steel tanks.

*Aging:* After stabilization, the wine ages for some months in concrete, steel and plastic, before being bottled, usually in April-May of the year after the harvest.

*Alcohol:* 14.0%

### VINTAGE

2019 turned out to be a beautiful vintage, even though the early spring was characterized by high temperatures. The summer heat was moderated by particularly cool evenings – particularly in the last couple weeks of September.

### TASTING NOTE

*“Traditional fermentation brings a texture and structure to this Dolcetto that is rarely seen anymore. Bright red fruit gives way to a spicy and refreshing finish. Bright and light on its feet, the Dolcetto pairs with a wide variety of cured meats, especially Mortadella. Simple pastas like cacio e pepe and traditional carbonara also work beautifully.” - Winemaker, Nicola Oberto*