trediberri

BAROLO

Denominazione di Origine Controllata e Garantita

GRAPE: NEBBIOLO

WINEMAKING: vinification of grapes coming from La Morra, mostly MGA Berri and MGA Capalot (until 2017 vintage). 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 Garbellotto. After aging, the wine rests for some months in concrete, steel and plastic, before being bottled, usually in July-August of the year before the release.

DESCRIPTION: our Barolo "classico" has been a blend of different vineyards until 2017 and it has always tried to represent the typical characters of La Morra, in particular its drinkability and its finesse. This wine has never been extremely alcoholic or full-bodied, rather more characterized by a "weightless" power and freshness. Henceforth it doesn't need a long time in the bottle to be joyfully consumed. Its perfect pairings are goat cheeses, gnocchi with cheese, fondue, braised meat.

LAST YEAR OF PRODUCTION: 2017

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

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