



Tre Donne Donna Bruna Barbera d'Asti D.O.C.

(DOHN-ah broo-NAH bahr-BAY-rah DAH-see)

From vines over 50 years-old, this is the top Barbera that the Tre Donne estate produce. From a treasure chest of aromas, we discover cedar, exotic spice, and a magnificent wild cherry that draws us in for a deeper sniff. Remarkably refreshing for a red wine, Barbera naturally has very few tannins, which offers it the crisp quaffability of white wines, but the complexity of a great red.



LOCATION

Piemonte, Italia.
(Town of Neive)
30 hectares. 450 meters.



SOIL

Marl and clay.



ESTATE

Tre Donne.
(tray DOHN-ay)



VINE

Guyot.
3,000-4,000 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Daniela, Rosanna &
Antonella.
(don-YEAH-lah)
(rohZ-AHN-ah)
(ahn-toh-NAY-lah)



VINIFICATION

Fermentation for 7-10 days in
temperature controlled tanks.



VARIETALS

100% Barbera d'Asti.



BARREL

20 hectoliter old Slavonian oak casks.



RESIDUAL SUGAR

1.5 grams per liter.



MATURATION

12 months in the barrel.
6 months in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

700 cases.



ALCOHOL

14.0% by volume.



FOOD PAIRING

Veal, bleu-cheese burgers, and rabbit.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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