



Tre Donne Donna Nera Barbaresco D.O.C.G.

(DOHN-ah NAY-rah bahr-bahr-AY-skoh)

From Tre Donne, the famous “Three Sisters” winery, comes this remarkable Barbaresco that is both powerful and impossibly restrained. Its aromas bloom with black tea, bright cranberry, potpourri, and sweet, earthy mushrooms. It is young, but pleasingly approachable in the next few years. This gem will age for 25+ years, and is on the wish-list of those who appreciate world-class Nebbiolo.



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 10-12 days in
temperature controlled tanks.



VARIETALS

100% Nebbiolo.



BARREL

1st, 2nd, and 3rd passage French
tonneaux and barrique.



RESIDUAL SUGAR

0.5 grams per liter.



MATURATION

36 months in the barrel.
8 months in the bottle.



ACIDITY

5.75 grams per liter.



VINTAGE PRODUCTION

1,700 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Wild boar ragu, venison, and steak salad
with a generous helping of bleu cheese.



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

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