



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

(DOHN-ah NAY-rah bah-ROH-lo)

In the opinion of Alessandro Lequio, proud father of the sisters of Tre Donne, this may be the best Barolo his estate has ever produced. We couldn't agree more. This wine is aged for three years in barrels and offers expansive cranberry, cedar, and pomegranate aromas with woodsmoke and tobacco and a gracious three-act structure that finishes memorably. Approachable now, with soft tannins and beautifully bright fruit.



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.
Remains in small tanks until
malolactic fermentation is complete.



VARIETALS

100% Nebbiolo.



BARREL

1st, 2nd, and 3rd passage
French and Slavonian oak.



RESIDUAL SUGAR

0.6 grams per liter.



MATURATION

36 months in the barrel.
6-8 months in the bottle.



ACIDITY

5.4 grams per liter.



VINTAGE PRODUCTION

700 cases.



ALCOHOL

14.0% by volume.



FOOD PAIRING

New York steak, Porcini mushroom
risotto, and Osso Bucco.



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

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