



Tre Donne Donna Rossa Dolcetto d'Alba D.O.C.

(DOHN-ah roh-SAH dohl-CHAY-toh DAHL-bahh)

Still largely unknown in the States, Dolcetto is the most popular wine in Italia's most acclaimed wine region, Piemonte. Why? It is near-perfect with food, from seafood to game to red meat, and one glass tends to lead to another. Made by the middle sister, Rosanna, this wine is medium-bodied and gently assertive, with fine tannins, and a bouquet of wild berries, rhubarb, tobacco smoke, and spices.



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)
(roh-z-AHN-ah)
(ahn-toh-NAY-lah)



VINIFICATION

Fermentation for 10-12 days in
temperature controlled tanks.



VARIETALS

100% Dolcetto d'Alba.



BARREL

No barrel aging.



RESIDUAL SUGAR

1.2 grams per liter.



MATURATION

4 months in the bottle.



ACIDITY

5.55 grams per liter.



VINTAGE PRODUCTION

1,700 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Roasted rack of lamb, grilled salmon with
basil and olive oil, and Porcini risotto.



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

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