



Tre Donne d'Arc

(DARK)

From the famous “Three Sisters,” Tre Donne has done it again, with this breath-taking blend of Barbera, Pinot Noir, Dolcetto, and the rare, highly aromatic grape, Freisa (which is most often found as a sparkler). Here the Barbera is aged in French oak barriques, the Pinot Noir in Slavonian barrels, while the Dolcetto and Freisa are unoaked, lively, and fresh. Wow! Named for the sisters life-time inspiration, Joan of Arc, d'Arc is a powerful, yet elegant wine with rich, moody fruit, bracing purity, and fascinating depth.



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 Lequio.
(don-YEAH-lah)
(roh-z-AHN-ah)
(ahn-toh-NAY-lah)



VINIFICATION

Long maceration on the skins with
temperature controlled fermentation.



VARIETALS

40% Barbera d'Alba,
30% Pinot Noir,
20% Dolcetto d'Alba,
10% Freisa.



BARREL

3rd passage French oak barriques
and 12 year-old Slavonian oak.



RESIDUAL SUGAR

1.2 grams per liter.



MATURATION

8 months in the barrel.
3 months in the bottle.



ACIDITY

4.4 grams per liter.



VINTAGE PRODUCTION

1,250 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Anything with truffles, poached salmon
with soy sauce, and Fontina risotto.



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

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