



Winemaker: Rosanna, Daniele, and Antonella Lequio
Generation: 4th

TRE DONNE

Barolo Donna Clotilde

From the small, high altitude Castelletto cru in the village of Monforte d'Alba comes this fantastic, experimental Barolo - designed to combine the green tannins and light color of a traditional wine with the smooth accessibility of a more modern rendition. Toward this end, Piernicola Bruno and Rosanna Lequio have invented "striped" barrels, alternating slats of 50% Slovenian and 50% French Allier oak... with lovely "neoclassical" results. Enjoy now or over the next 15 years. Only 2800 bottles made.

WINEMAKER BIOGRAPHY

For the past 30 years, this estate in the Barbaresco DOCG has been run by women: along with their loved ones, sisters Rosanna, Daniela and Antonella Lequio do everything themselves from soil to bottle. With some of their own daughters now studying enology, this may be the family's first generation of women winemakers, but certainly not the last!

ENOLOGIST

Gianfranco Cordero



TASTING NOTES

- Color** Ruby with garnet edge
Nose Dark cherry, plum, and black currant with hints of rose water and freshly cut hay
Palate Firm tannic structure, with dark fruit repeating alongside notes of tobacco and leather
Finish Long, with tannins smoothing out over time



VINEYARD & VINIFICATION

- Vineyard Location** Barolo DOCG, Piedmont
Vineyard Size 1 ha
Varietals List 100% Nebbiolo
Farming Practices Certified members of the Green Experience in Piedmont (sustainable, eco-friendly practices with no chemical herbicides); grapes are single estate and picked by hand
Elevation 500 m
Soils Calcareous clay
Maturation Summary In 20 HL French barrels for 36 months and bottled for 12 months
Alcohol 14.5 %
Acidity 5.6 g/liter
Residual Sugar 1.1 g/liter
Annual Production 2,800 bottles



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TRE DONNE

Much as he loved his daughters, back in the 1980s, winemaker Alessandro Lequio was hesitant to hand his family's winemaking tradition over to women. "Just marry a good winemaker," he would tell them. Just as stubborn as their father, however, Rosanna, Daniela and Antonella all staunchly refuted this notion, assuring him that they would one day earn his trust. In the end – and assuming they'd concede - he agreed to turn everything over if they could pass three years of rigorous enological tests, culminating in a single vintage which he, himself would judge. To everyone's surprise, the sisters persisted. Moreover, they actually won more awards in their first year of production (1988) than Alessandro had in his entire career! Deeply impressed, and true to his word, Sandro handed the estate over to his daughters, even allowing them to initiate the "Tre Donne" brand.

While everyone in the family (yes, even the men) lend a hand with the wines, today this 15-hectare, soil-to-bottle estate continues to be run by women. Rosanna, the middle sister, manages all aspects of production (along with her husband, Piernicola, who's often the social face of the estate); Daniela, the youngest sister, runs point in the cellar and is assisted by her two daughters, Alice and Elisa (ages 17 and 15), both of whom are studying enology in Alba; Antonella, the eldest sister, keeps everything ship-shape and oversees the company's finances. Even Donna Bruna, their mother, is still going strong at 80 years – among other things, she still supervises the harvest!

To clarify, Tre Donne owns 15 hectares in Neive and have long-term contracts to lease a few additional hectares outside the Barbaresco zone, allowing them to also produce Barolo and Gavi di Gavi. Altitudes on their hill, Serragrilli, range from 190-300 meters, and they have a significant rotation of old vines. Their youngest Barbera vines are 30 years old, for example, and the Nebbiolo for their cru Barbaresco was planted in 1951! While non-certified, vines are cultivated organically, and the estate is officially part of Piedmont's "Green Experience" program. (Certification requirements are similar to those for the EU's "bio" label, and also include maintaining habitats for various birds and the protection of pollinators. For more information, you can visit this website: <https://www.thegreenexperience.it>.

REGION

PIEDMONT

As the name might suggest, Piedmont (trans. 'foot of the mountain') lies in the NW corner of Italy, with Alps shielding it on two sides. 40% of the region is in fact mountainous, and an additional 30% covered in subalpine hills. Borders are shared with Switzerland to the north and France to the west, with the Mediterranean coastline just 90 minutes south. This dual proximity lends itself to bold, structured wines that stand the test of time: ice-cold air from the Alps blows down at night, replacing the warm afternoon temperatures afforded by Mediterranean breezes. These significant diurnal swings allow grapes to develop over longer periods of time, often deepening their natural tannic structure.

Often described as the "Burgundy" of Italy, few would fail to place Piedmont among the world's very finest wine regions. This reputation has been earned in part thanks to its numerous small-scale, family-operated wineries and a near obsessive focus on quality. With entire villages dedicated to the production of wine, it's not unusual to hear stories of winemakers who "sleep amongst their vines", or profess goals such as "making better wine than the French".

Importantly, the region is home to more DOCGs than any other in Italy. Barolo and Barbaresco (accounting for just 3% of Piedmont's production) are just the tip of the iceberg. The Nebbiolo grape alone makes up 13 DOC/DOCG certified wines, and, thanks to topographical variation, the differences between one tiny town and the next can be astounding. With their different altitudes and expositions, for example, the Langhe hills around the town of Alba are Italy's answer to the Côte d'Or. Even though Nebbiolo has a reputation for big tannins and long-term aging, many of the sub-regions (i.e. Langhe, Alba) produce softer styles with a similar weight to whole-cluster Pinot Noir. Single vineyards in close proximity can produce very different wines, which is also why we see so many single-vineyard bottlings.

BAROLO DOCG

Historically known as "the wine of the King and the King of wines", Barolo hails from Nebbiolo vineyards located on the southern side of the Langhe. The designation overlaps 11 villages overall, however only vineyards on southern facing slopes enjoy DOCG status. While differences run wide from one hill to the next, Baroli from the western villages of La Morra and Barolo tend to be a bit lighter and more open than those of Castiglione Falletto, Monforte d'Alba and Serralunga d'Alba to the east and north.

Since the late 19th century, efforts have been made to identify which Barolo vineyards produce the highest quality wine. Inspired by the prestige of Burgundy's Grand Crus, producers began separating their holdings into individual lots and labeling the wines with these single vineyards. In 2010, the Barolo Consorzio introduced the Menzioni Geografiche Aggiuntive (additional geographic mentions), or MeGA subzones for short. 181 sites were officially recognized, ergo the term Vigna (Italian for vineyard) can now be used on labels if the vineyard lies within an approved micro-zone.

Although it's geographically close to the Barbaresco DOCG, Barolo enjoys a different meso-climate that can yield very different wines. Local laws require extremely low yields, and Barolo must be aged for a total of 38 months, including 18 in the barrel. Riservas, in turn, are aged for a minimum of 5 combined years.