



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

TRE DONNE

Barbaresco DOCG Donna Milia

Fifty years old and single cru, the vines used to make this bold and beautiful DOCG grow directly in front of the Lequio family's hilltop home and cellar, and lie at the heart of everything they do. While fearless, "vertical" tannins are always central to the story of Nebbiolo, in this case they are tamed by the old vines... the wine is full-bodied but smooth and integrated, and typically ready to drink sooner than most Barolo's. Perfect for family celebrations and for fall and winter cuisine.

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 Rich garnet
Nose Dark cherry, plum, and currant with hints of violet, earth spice, and fresh hay
Palate Bold structure with vertical, well-integrated tannins
Finish Clean and long lasting



VINEYARD & VINIFICATION

| | |
|---------------------------|--|
| Vineyard Location | Barbaresco DOCG, Piedmont |
| Vineyard Size | 2 ha |
| Varietals List | 100% Nebbiolo |
| Farming Practices | Certified members of The Green Experience in Piedmont (sustainable, eco-friendly practices with no chemical herbicides); dry-farmed; grapes picked by hand |
| Elevation | 200-320 m |
| Soils | Calcareous clay (tufo) |
| Maturation Summary | In neutral barrels for 36 months and bottled for 8 months |
| Alcohol | 13.5 % |
| Acidity | 5. g/liter |
| Residual Sugar | 1.4 g/liter |
| Annual Production | 8,000 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.

BARBARESCO DOCG

While Nebbiolo in the Langhe can change markedly from one micro-terroir to the next, the regulations governing Barbaresco and Barolo, the so-called Queen and King of Piedmont, are quite similar at their core. Like its counterpart, Barbaresco must be crafted from 100% Nebbiolo grown on south-facing slopes. Likewise, both renditions of Piedmont's noble grape rely upon a spine of prominent, vertical tannins and acidity to supply their largesse. That established, the hills of Barbaresco do tend to be gentler, and their meso-climate slightly more Mediterranean, with smaller diurnal shifts. This can result in thinner skins and earlier ripening of fruit. In turn, Barbaresco may be slightly less tannic and approachable at an earlier age.

Located on the right-hand side of the Tanaro river and extending from NE of Alba to the communes of Barbaresco, Neive and Treiso, the Barbaresco DOCG also has a bit more uniformity in its soil type. Similar to La Morra and Barolo proper, vines are grown in marl high in calcium carbonates, lending to their huge acidic backbone. Like Barolo, the Barbaresco DOC was created in 1966, then elevated to DOCG in 1980. The size of the zone is much smaller, however, with 578 hectares compared to Barolo's 1428. Regulations require a minimum alcohol content of 12.5 percent (vs. Barolo's 13%) and 26 months of aging, including 9 in the barrel (vs. 38 and 18 months for Barolo).



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