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

TRE DONNE

Roero Arneis DOCG Donna Chiara

Crisp, clean, and possessing the "weight without wood" the varietal is well known for, Tre Donne's Roero Arneis lives up to every expectation. With roots diving deep into tufo clay, the 35-year-old vines yield a wide array of complex aromas and flavors - from its prominent stone fruit and piercing minerality to more subtle layers of quince, mushroom, and lemon verbena. Sisters Rosanna, Daniela, and Antonella Lequio continue to impress with their mastery of monovarietal classics from Piedmont!

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	Pale golden yellow
Nose	Soft notes of orange blossom, honeysuckle, nectarine, and lemon verbena
Palate	Brilliant "bookend" minerality with layers of peach, pear, quince and green apple
Finish	Long; alternating between plump fruit and pitch-perfect acidity

VINEYARD & VINIFICATION

	12
Vineyard Location	Roero DOCG, Piedmont
Vineyard Size	2 ha
Varietals List	100% Roero Arneis
Farming Practices	Certified members of The Green Experience in Piedmont (sustainable, eco-friendly practices with no chemical herbicides); grapes picked by hand
Elevation	250-300 m
Soils	Calcareous clay
Maturation Summary	In Steel for 4 months and Bottled for 3 months
In Steel	4 months
Alcohol	13.0 %
Acidity	6 g/liter
Residual Sugar	3.2 g/liter
Annual Production	11,400 bottles

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WINES · SPIRITS · INNOVATIONS

TRE DONNE

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.

ROERO DOCG

Located just 3 miles NW of the Barolo and Barbaresco zones and on the left bank of the Tanaro river, this increasingly prestigious subregion gained DOC status in 1985 and was elevated to DOCG in 2004. Only two main grapes, Arneis and Nebbiolo, are permitted on labels, and wines must contain at least 95% of their given varietal. The remaining 5%--typically Barbera or Dolcetto for reds and Favorita, Chardonnay, or Sauvignon for whites—must also come from the same vineyard.

Over 75% of the DOCG's vines are dedicated to Arneis—a testament to its renaissance over the past 50 years. While the grape has been cultivated in the Roero district since the 1400s, it all but went extinct in the wake of WWII. Stylistically, and thanks in part to the sandy clay soils, Arneis from this region tends to be highly elegant—often more nuanced than whites from the Langhe—and exhibit medium to medium-full body. Aromas and flavors of pear, apricot, and white blossoms are typical. Nebbiolo from this zone also tends to be more elegant and less tannic than those found across the river in Barolo and Barbaresco, and therefore to be less expensive.

The Roero DOCG canvasses 19 municipalities, spread out over rolling, green, subalpine hills. Within in borders, there are also over 150 menzioni geografiche aggiuntive. These are specifically delineated place-names within the DOCG that started being codified in 2010. An MGA (also MeGA) is typically a small town, hill, or a group of vineyards, complete with its own style and mesoclimate, which has developed a reputation for quality over time.