



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

TRE DONNE

Moscato d'Asti DOCG Donna Blu

From the single, north-facing "La Punta" cru in the town of Neive comes this genre-bending Moscato d'Asti. So many wines in this category tend to be uniformly sweet, but here the 38 year-old vines, early harvest, and low yields supply us with a layered, nuanced experience. Sweet and frothy on the mid-palate, this wine evolves toward a clean, crisp, and mouth watering finish. Perfect with brunch, or with dessert that also showcases a savory element.

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 Straw yellow with greenish highlights and a creamy mousse
Nose Complex, with layers of ripe citrus, white peach, and wildflowers
Palate Vibrant and sweet on the mid-palate, with light, frizzante-style bubbles
Finish Clean, precise, and crisp



VINEYARD & VINIFICATION

Vineyard Location	Moscato d'Asti DOCG, Piedmont
Vineyard Size	15 ha
Varietals List	100% Moscato
Farming Practices	Certified members of The Green Experience in Piedmont (sustainable, eco-friendly practices with no chemical herbicides); grapes picked by hand
Elevation	240-290 m
Soils	Calcareous Clay
Maturation Summary	Bottled for 1 month
Alcohol	5.5 %
Acidity	5.55 g/liter
Residual Sugar	119.8 g/liter
Annual Production	19,000 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.

MOSCATO D'ASTI DOCG

Officially recorded as far back as the 13th century, Moscato Bianco (aka Muscat Blanc à Petits Grains) has been at home in Piedmont for hundreds of years. Today, the Moscato d'Asti production zone spans over 18,000 acres, covering the vast hills just south of Asti and including 50+ communes in the Cuneo, Asti and Alessandria provinces. Its western limit is the village of Serralunga d'Alba, and its eastern edge is marked by the Bormida River.

The Asti DOCG has the perfect blend of limestone and sandstone soils which help maintain acidity and elevate the wine's myriad aromas. In addition to a floral component, nose and palate both offer an array of ripe peach, orange blossom, Meyer lemon, and honeysuckle. In the best of worlds, Moscato d'Asti transcends a sweet mid-palate with a crisp, clean finish sponsored by light, "frizzante" style carbonation. The technique used to make it (also known as the "Asti Method") begins with a gentle press to maintain the delicate aromas. Fermentation then takes place in stainless steel tanks and is halted by chilling the wine to almost freezing. By DOCG law, Moscato d'Asti must be 97% Moscato Bianco and cannot exceed 2.5 atmospheres of pressure. In the past, wines were required be register between 4.5 and 6.5% alcohol, but changes in 2020 removed the maximum, opening the doors for all sweetness levels. Unlike Asti Spumante or Champagne, there is no secondary fermentation allowed inside the bottle.



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