



Tre Donne Barbari Nebbiolo D.O.C.

(BAHR-bahr-ee neh-BEE-oh-loh)

From the incomparable ladies of Tre Donne comes Barbari, meaning “Barbarian,” a delicious ode to the history of Piedmont. The words “Barbera” and “Barbaresco” derive their names from barbarians, which played a big part in local history and linguistics. Made from 100% Nebbiolo, it is a piercingly pure, lovely wine of power and elegance—a combination seemingly so consistently achieved by Tre Donne. This is an exceptional value and a wine not to be missed.



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.
(don-YEAH-lah)
(rohZ-AHN-ah)
(ahn-toh-NAY-lah)



VINIFICATION

12 days on the skins. Pump-overs
three times a day into temperature
controlled tanks.



VARIETALS

100% Nebbiolo.



BARREL

First passage French Allier barriques.



RESIDUAL SUGAR

0 grams per liter.



MATURATION

12 months in the barrel.
4 months in the bottle.



ACIDITY

5.4 grams per liter.



VINTAGE PRODUCTION

1,250 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Pork medallions, Porcini mushroom
risotto, and spaghetti Carbonara.



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

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