

Tenuta Tre Gemme – Pinot Grigio Colline Pescaresi IGT 2021



Our
Wines

TENUTA
TRE
GEMME

2022



750 ml
Nomacorc

Our reinterpretation of one of the most popular international grapes. After a first selection the grapes are destemmed and left in crio-maceration with skins for a few hours. Vinification is made in stainless steel and wine obtained is then kept in contact with its fine lees for about 3 months. The result is a wine with floral notes, minerals and citrus flavor

Type: Still white wine

Grapes: Pinot Grigio 100%

Vineyard age: 10 years old

Altitude: 450mt above sea level

Soil type: Pebbly-Calcareous

Harvest: Early September

Vinification: Stainless steel

Refining: 3 months in bottle

Alcohol: 13.0% by vol.

Color: Pale straw yellow

Aroma: Green apple, white flowers, grassy notes



*EPAL fumigated 80x120
10 layers x 11 cartons= 110
660 bottles laid down
Pallet height: 195 cm
Pallet weight: 880 kg*

