

Veritiere

Pinot Grigio 2024



WHITE
STILL WINE



ITALY



VENETO



SUITABLE
FOR VEGANS

TASTING NOTE

Lime and flower petals: well rounded, with a spritz of citrus.

VINIFICATION

The must is not left on the skins to maintain the classic golden-colour. After soft-pressing the must is left to ferment for about 8-10 days at a low temperature between 15-17 °C. After the fermentation the wine is stored at 18-20 °C in special stainless-steel tanks until bottling.

FOOD MATCHING

Fish and mushrooms. Light pastas and salads.

SIZE	75cl
VINTAGE	2024
ABV	11%
GRAPE VARIETIES	Pinot Grigio (85%), Other (15%)
CLOSURE	Screw cap
SKU CODE	51546124
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Italy
REGION	Veneto
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	4
TOTAL ACIDITY	5.6g/l Tartaric
RESIDUAL SUGAR	4.5g/l
SKU	51546124