

Veritiere

Pinot Grigio 2025



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.

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|-----------------|----------------------------------|
| SIZE | 75cl |
| VINTAGE | 2025 |
| ABV | 11% |
| GRAPE VARIETIES | Pinot Grigio (85%), Other (15%) |
| CLOSURE | Screw cap |
| SKU CODE | 51546125 |
| 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 | 51546125 |