



BIRRA LŌERTÍS PILS

Lombardia, Italy
Birrificio Via Priula

www.birrificioviapriula.it

Method & Production

Loertis (meaning ‘hops’ in the Bergamo dialect) is a golden Pilsner, the first style of beer to be made in the area. Produced through a low fermentation, it’s unpasteurised, unfiltered, and free from additives and preservatives.

Tasting Notes

This Pilsner is clear and straw yellow in colour. On the palate, soft malt flavors are complemented by a crisp dryness, balanced with delicate herbaceous notes. The finish is clean, with a satisfying bitterness that lingers. Refreshing and thirst-quenching.

Food Matching

It pairs wonderfully with fresh cheeses, vegetable-based starters, grilled white meats, salads, savory tarts, and fish dishes.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Beer										
VP0001	Birra Lōertís Pils	Glera: %	NV	4.8%	Crown Cap	12x0.33lt	No	No	No	No