

BLACK IPA

Style: IPA with dry hopping

Fermentation: top fermentation with natural fermentation in the bottle

Color: black

Characteristics: beer with an intense color and a persistent creamy foam, round and firm body but with a medium content alcohol that contributes to confer excellent drinkability. Initially emerges an intense aroma of roasted malts, then appear tones of coffee tempered by notes of bergamot.

EBC: 93

EBU: 40

Alcohol content and temperature:

Alc. 6% Vol.

8°C

Recommended pairings:

Dark beer with toasted notes that goes well with soft and sweet tasteful foods like pumpkin orzotto but also blue cheese, salami, smoked fish and stew. Excellent as dessert beer to accompany puddings.

Label:

the Santa Croce sestiere, represented on this label through some of its symbolic architecture, owes its name to a church, demolished during Napoleonic suppressions.

