

BLANCHE IPA

Style: Blanche with dry hopping

Fermentation: top fermentation with natural fermentation in the bottle

Color: pale straw

Characteristics: slightly opalescent with persistent cream, it is a fresh and fruity beer thanks to a percentage of ancient wheat used. Citrus sensations of bitter orange, bergamot and chestnut honey; presence of noble yeast on the nose.

EBC: 8

EBU: 26

Alcohol content and temperature:

Alc. 4,8% Vol.

6°C

Recommended pairings:

Blanche rearranged with bitter endings, can be enjoyed with bruschetta and croutons, leavened, white meats and soft or fresh cheeses.

Label:

some of the symbolic architecture of the Dorsoduro-Giudecca district, located in the southern part of the city, are represented in this label.

