

HOPPY BLOND ALE

Style: Hoppy with dry hopping

Fermentation: top fermentation with natural fermentation in the bottle

Color: straw

Characteristics: consistent and crystalline appearance, the beer head is compact and creamy, medium roundness body. Scents of fresh yeast, hints of citrus and floral sensations hop.

EBC: 11

EBU: 30

Alcohol content and temperature

Alc. 4,8% Vol.

6°C

Recommended pairings:

Blond and versatile beer, it is easy to drink and is perfect for finger food aperitif but also with leavened products, hams and seasoned sausages. Also try with gourmet pizzas and gourmet burgers.

Label:

the sestiere of San Marco depicted on this label needs no introduction: next to the Basilica are some of the most famous and symbolic monuments of Venice.

