

# HOPPY RED ALE

**Style:** Hoppy with dry hopping

**Fermentation:** top fermentation with natural fermentation in bottle

**Colore:** brown

**Characteristics:** brown beer with amaranth tones not too marked, with very fine grain cream. Enveloping body, with good drinkability. Complex notes given by more types of malt used in the recipe, accompanied by the floral sensations of hops such as for example lavender and absinthe

**EBC:** 45

**EBU:** 35

**Alcohol content e temperature:**

Alc. 5,2% Vol.

8°C

---

## Recommended pairings:

The Hoppy Red Ale is a tasty beer but not too full bodied; its characteristics are combined with grilled meat, cutlet Milanese style, porchetta, salami, carpaccio meat and second courses of fish as well as first courses with rice sauces.

## Label:

This label is dedicated to the Cannaregio district, so called because, anciently, this area was covered by vast reeds. Some of its most famous architecture are easily recognizable.

