

ITALIANA

Style: Ale

Fermentation: top fermentation with natural fermentation in the bottle

Color: straw

Characteristics: persistent foam, medium sparkling, full, fresh and thirst-quenching taste. Hints of wheat, presence of noble yeast.

EBC: 11

EBU: 24

Alcohol content and temperature:

Alc. 5% Vol.

6° C

Recommended pairings:

Its freshness goes well with pizzas and focaccias, salads, grilled fish and white meats. Also ideal to accompany risottos.

Label:

The landscape represents the rural dwellings of Italy at the beginning of the century, from which this style of beer is inspired.

