

# PALE ALE

**Style:** Pale Ale con dry hopping

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

**Colore:** amber

**Characteristics:** this beer is not too strong gassing but generates a substantial foam hat

**EBC:** 22

**EBU:** 30

**Alcohol content and temperature:**

Alc. 5,6% Vol.

6°C

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## Recommended pairings:

the Pale Ale expresses its qualities at best combined with savory pies, fries and roasts. Tasted with raw fish, it creates an unusual and pleasant mix of flavors.

## Label:

ancient place where the Venetian Republic had its salt marshes, the sestiere San Polo owes its name to the most important church that was here erected and it is famous for the Rialto bridge.

