

J63

JULIASessantatre
BIRRA AGRICOLA
ARTIGIANALE TOSCANA



JLIPS

BIRRA AGRICOLA
ITALIAN GRAPE ALE
CON MOSTO
DI VERMENTINO

THE NOSE REVEALS FLORAL, GRAPE AND WHITE PULP FRUIT SCENTS. HERBACEOUS AND MINERAL NOTES, TYPICAL OF VERMENTINO. CHARMING!

INGREDIENTS

Water, barley malt, wheat flakes, hops, yeast, Vermentino must.

STYLE

Italian Grape Ale.

YEAST

High fermentation.

COLOR

Light golden.

ASPECT

Slightly veiled.

FOAM

White, wide and compact.

WINE MUST

Must of Vermentino grapes grown in the Torre a Cenaia estate, it is added fresh when boiling.

ALCOHOL

6,2% - °P 14,5

IBU (BITTER UNIT)

16

TASTING

Golden yellow color, slightly hazy appearance. White, fine, compact and persistent foam. The nose reveals very fresh floral notes, aromas of grapes and white pulp fruit; Vermentino gives it an unmistakable mineral note. In the mouth, slight malt taste, white pulp fruit, herbaceous and mineral aromas.

FOOD PAIRING

Try it with fresh and medium-aged cheeses, omelettes, cannelloni, fish dishes.

SERVICE TEMPERATURE

6-10 °C

SIZE

330 ml, 750 ml