

J63

JULIASessantatre
BIRRA AGRICOLA
ARTIGIANALE TOSCANA

J I P A

BIRRA AGRICOLA
AMERICAN IPA

A FULL AND REFINED BODY FOR A TRIUMPH OF TROPICAL AND CITRUS SCENTS. IMPORTANT BUT BALANCED BITTERNESS. THE APOTHEOSIS OF HOPS.
SENSITIVE!



INGREDIENTS

Water, barley malt, hop, yeast.

STYLE

American IPA.

YEAST

Top fermentation.

COLOR

Light amber with coppery highlights.

ASPECT

Slightly hazy.

FOAM

White and compact .

ALCOHOL

6,2% - °P 15,6

IBU (BITTER UNIT)

45

TASTING

The nose is a triumph of tropical, citrus and floral aromas. In the mouth it has a full and refined body, contrasted by an important but balanced bitterness. The protagonist of the drink, from start to finish, is certainly the hops that make JIPA a thirst-quenching beer with character, the perfect companion for any occasion.

FOOD PAIRING

It goes well with medium-aged and blue cheeses such as gorgonzola, with sweet ham, white meats, grilled or steamed vegetables, sweet or spicy dishes, also ideal with curry.

SERVICE TEMPERATURE

6-7 °C

SIZE

330 ml, 750 ml, 30 L