

# J63

JULIASessantatre

BIRRA AGRICOLA

# JBLACK

BIRRA AGRICOLA  
STOUT

HINTS OF TOASTED, LICORICE,  
CHOCOLATE AND COCOA. WARM AND  
ENVELOPING TASTE.  
THE EXPERT MEDITATE!

#### INGREDIENTS

water, barley malt, hops, yeast, cocoa.

#### STYLE

Stout.

#### YEAST

High fermentation.

#### COLOR

Very dark, ruby reflections against the light.

#### ASPECT

Clear.

#### FOAM

Fine, abundant and persistent.

#### SPICES

Cocoa.

#### ALCOHOL

8% - °P20.

#### IBU (BITTER UNIT)

21

#### TASTING

The nose clearly perceives the toasted accompanied by coffee, cocoa and licorice. The CO<sub>2</sub> saturation is high (6.5) and this determines an important and very persistent head of foam that accompanies the whole tasting. In the mouth the first sensation is "warm" and full, and then gives way to the toasted which, like the nose, offers sensations of licorice and cocoa that are transformed, with the heating of the beer, in dried plum, fruit in alcohol and vanilla in the final.

#### FOOD PAIRING

An important beer, for meditation and, during the long winter evenings, to be paired perhaps with a good cigar. It lends itself to being tasted with raw fish and shellfish. Also excellent with blue cheeses.

#### SERVICE TEMPERATURE

12-15 °C

#### SIZE

750 ml, 30 L

