

J63

JULIASessantatre
BIRRA AGRICOLA
ARTIGIANALE TOSCANA

JBLANCHE

BIRRA AGRICOLA
BELGIAN BLANCHE

SPICY AROMA, HINTS OF CORIANDER AND CURACAO. CITRUS NOTES OF ORANGE PEEL, LIGHT HERBACEOUS SENSATION. SUMMERY!



INGREDIENTS

Water, barley malt, wheat malt, raw wheat, hop, yeast, spices (orange peel and coriander).

STYLE

Blanche.

YEAST

Top fermentation.

COLOR

Pale yellow.

ASPECT

Opalescent.

FOAM

Fine, abundant and persistent.

SPICES

Bitter orange peel, coriander.

ALCOHOL

5,2% - °P 12,5

IBU (BITTER UNIT)

16

TASTING

The nose reveals clear hints of coriander and curacao, and at the bottom of unripe apricot due to the acidity due to raw wheat. The CO2 saturation is very important and the result is a drink in short but very fresh sips.

The initially fresh and balanced taste gives way to strong citrus notes, which fade into a light bitter sensation accompanied by good acidity and make this beer typically summer.

FOOD PAIRING

It goes well with both fresh and half-aged cheeses and cold pasta.

SERVICE TEMPERATURE

6-10 °C

SIZE

330 ml, 750 ml, 30 L