



METODO CLASSICO 2019

Light amber, slightly hazy color, fine perlage, creamy and persistent head.

Woody scents of incense, sap and raw grains.

The complex taste reveals notes of cereals and bitter, woody hints. The initial mineral taste is counterbalanced by a gentle citric note.

Ingredients

Water, **barley malt** from our fields, **wheat malt**, buckwheat, mixed spices in variable proportions, hops, sugar, yeast.

Features

Alcohol: 9%

Degree Plato: 19.5

Color (EBC): 12-14

Degree of Bitterness (IBU): 10-12

Service Temperature: 10-12 °C

Pairings

It goes very well with shellfish with strong flavors, such as oysters, and fatty cheese.

Sizes

0,75L

