



## NÖEL CHOCOLAT

A dark brown beer, reminiscent of a monk's tunic, it has a thick and persistent head. Scents of chocolate blend with gentle roasted and nutty notes released by the cereals used in the recipe.

The skillful use of **Criollo cocoa by Domori**, in its rare, refined and aromatic Chuao variety, characterizes Noël Chocolat from the very first sip, and bring out pleasant and warm chocolate notes. These are perfectly counterbalanced by hints of roasted cereals, which evoke the taste of nuts. The bitter note of hops leaves a balanced bitter-sweet aftertaste, which satisfies the palate at every sip.

We thank chocolate master **Gianluca Franzoni** for roasting the beans of this valuable and ancient cocoa, making our Christmas beer truly unique.

### Ingredients

Water, malt of barley from our fields, oat malt, wheat malt, nibs of Criollo Chuao cocoa by Domori (1,2%), roasted barley malts, sugar, hops, dark chocolate (cocoa, natural brown sugar), yeast.

### Features

**Alcohol:** 8,5%

**Degree Plato:** 19,0

**Color (EBC):** 50-55

**Degree of Bitterness (IBU):** 20-24

**Service Temperature:** 12-14 °C

### Pairings

Ideal for winter spicy dishes, perfect with Christmas desserts, such as classic panettone, or made with cinnamon and orange.

### Sizes

0,75L

1,5L

24L

