



NÖEL GENTILE

A dark brown beer, reminiscent of a monk's tunic, it has a thick and persistent head.

The scents of roasted hazelnut are complemented by notes of roasted cereals and nuts.

The taste is fulfilling and smooth and, once again, is full of aromas of roasted cereals, cocoa and Italian roasted hazelnuts from the Langhe region.

A delicious treat to round off your meal on cold Christmas evenings.

Ingredients

Water, **malt of barley** from our fields, **oat malt**, **wheat malt**, roasted **barley malt**, Piedmont **Hazelnut**, sugar, hops, yeast.

Features

Alcohol: 8,5%

Degree Plato: 19,0

Color (EBC): 50-55

Degree of Bitterness (IBU): 20-24

Service Temperature: 10-12 °C

Pairings

A great companion for winter spicy recipes, it goes perfectly well with hazelnut desserts and classic or chocolate panettone.

Sizes

24L

