XYAUYÙ FUMÈ 2018

Xyauyù Fumè 2018 has a clear color, reminiscent of a classic “monk’s tunic”, and has no head and no carbonation.

After a brief exposure to air, peaty scents and malty notes hit the nose, accompanied by a barely perceptible refreshing hint of balsamic vinegar.

When you sip it, the smoky notes coming from the aging barrels blend harmoniously with hints of licorice and ripe fruit, balanced out by a slightly acidic note that titillates the tongue and makes the taste even more persistent.

Ingredients

Water, **barley malt**, sugar, hops, yeast.

Features

Alcohol: 13,8%
Degree Plato: 36
Color (EBC): 38-42
Degree of Bitterness (IBU): 13-15
Service Temperature: 12-14 °C

Pairings

Perfect at the end of a meal, or to sip with dark chocolate or smooth cigars.

Sizes

0,50L

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