



METODO CLASSICO 2015

Golden, slightly hazy color, **white head and fine perlage**. **A very peculiar beer that is worth discovering:** the first scents that hit the nose are those of fruit - such as apricot and peach - a subtle herbaceous aroma and notes of honey, accompanied by citrus and caramel hints. The taste is acidic at first, then dry apricots, a pleasant oxidized and lactic note and a gentle bitterness emerge.

The warm feeling of the alcohol keeps everything together, while the dry finish cleans and freshens the mouth. It is a **smooth and astounding beer**, like the thrust of a blade. It has a light mineral flavor and an almost champagne-like attitude.



Ingrédients

Water, **barley malt, weizen**, buckwheat, mix of spices in variable proportions, hops, sugar, yeast.

Caractéristiques

Grade alcoolique: 10%

Plato grade: 19.5

Couleur (EBC): 12-14

Niveau d'amertume (IBU): 10-12

Température de dégustation: 10-12 °C

Appariements

Lamb or goat, poultry, fruit desserts, dry pastries.

Formats

0,75L