



Schneider Weisse Original by *Schneider Weisse*; ABV: 5.4%; Formats: 16.9oz & kegs

This beer has the full complexity of the genuine Bavarian wheat beer –great with hearty food. Brewed according to the original recipe of the founder of the brewery of 1872.



Nuova Mattina (New Morning) by *Birrificio Del Ducato*; ABV: 5.9%; Formats: 11.2oz, 25.4oz & kegs

This beer is inspired by a Belgian Saison- a style of beer originally produced by traditional farmers in the region of Hainaut, Belgium. This beer is strongly tied to the land and what it offers. The choice of herbs and spices was anything but simple- because Giovanni wanted to evoke the scent of a flowery field and at the same time make the beer fresh, intriguing and very drinkable. The name “New Morning” is the title of a Bob Dylan song that describes the joy and wonder for the beauty of life and nature.



Organic Weisen Edel Weisse by *Schneider Weisse*; ABV: 6.2%; Formats: 16.9oz & kegs

Organic Wiesen Edel-Weisse was traditionally brewed for the Oktoberfest in Munich. The term ‘Wiesen’ in Germany means meadow, and it is a slang term for Oktoberfest. In the past, many different styles of beers were brewed for Oktoberfest instead of the current day standard maerzen style lager. In the past, the festival was in October rather than September thus it was quite cold out so it was necessary to make a richer and stronger beers to help warm the body.



Verdi Imperial Stout by *Birrificio Del Ducato*; ABV: 8.2%; Formats: 11.2oz

Having founded the Birrificio Del Ducato in Roncole Verdi, Italy it only seems right to dedicate a beer to Giuseppe Verdi. After Giovanni’s trip to New York, he decided to make his own version of Imperial Stout using red-hot chili pepper. The Verdi Imperial Stout was the first Italian craft beer in history to get a gold medal in an international competition for styles. This beer is great for aging.



Aventinus by *Schneider Weisse*; ABV: 8%; Formats: 16.9oz & kegs

Aventinus is the world’s oldest top-fermenting wheat doppelbock, was created in 1907 at the Weisse Brauhaus in Munich using the ‘Method Chempenoise’ with fresh yeast sediment on the bottom. This beer was brewed as Georg Schneider’s creative response to bottom-fermenting doppelbocks such as Salvator, Kulminator and Animator that developed a strong following during those times. Aventinus has received topmost commendations for its perfect balance of two complex flavor profiles.

The beer is named after Johannes Aventinus, the historian who first described Bavaria and its people. In addition, the beer has demonstrated wonderful aging potential with aromas and flavors of softer chocolate, clay, and sherry when aged for three years or more. Therefore, in 1999, the SCHNEIDER brewery decided to age 240 cases of AVENTINUS each year in their historical ice cellar in Kelheim with each batch held for a minimum of three years.



Aventinus Barrique by *Schneider Weisse*; ABV: 8.2%; Formats: 25.4oz

In 2010 Hans-Peter Drexler started a new project: maturing some of his finest beers in wine barrels. He enjoyed the expertise of brewmaster Jérôme de Rebetez from Brasserie des Franches Montagnes in Switzerland who grew up in a wine producing family. Thus, they created delicious new beer aromas. Aventinus Barrique is the world famous Aventinus matured in Pinor Noir barrels for 8 months.



L'Ultima Luna (The Last Moon) by *Birrificio Del Ducato*; ABV: 13%; Formats: 11.2oz

A Barley wine of great character, matured for 18 months in French oak barrels used for aging Amarone della Valpolicella wine (rich Italian dry red wine made from partially dried grapes of the Corvina, Rondinella, and Molinara varieties).

This beer was created to celebrate the birth of Giovanni's first child, Matthew. While waiting for the birth of his child, Giovanni thought to create a beer devoted to the months of waiting. On the label there are quotes from "The Little Prince" by Antoine De Saint Exupéry (Famous French Novella, first published in 1943 and one of the most read and most translated book in the French language and voted best book of the 20th century). One thing Giovanni likes to do with this beer is leave the bottle open and drink it after about 3 months to increase the complexity of the product.



Via Emilia by *Birrificio Del Ducato*; ABV: 4.8%; Formats: 11.2oz & kegs

Birrificio Del Ducato's first beer, and although seems simple, the production is complex. This beer spends six weeks in the cellar: four weeks in fermentation and maturation. Then, he adds the hop flowers from the farmers of Tettang (a small town in southern Germany famous for the extraordinary quality of aroma hops).



According to Giovanni, this beer is dedicated to our land, oppressed by dense fog in winter and scorched by the pitiless sun in the summer afternoons, the verses of a poet from Bologna helped me to describe the image of a languid day of June.
