



**Vintage
2006**



Birrificio Italiano® of Lurago Marinone, Italy

Scires Vintage 2006

Brewed by way of single step infusion.
Bottom fermenting yeast is added to induce fermentation
at 10°C [48°F].

When attenuation reaches 50% it is blended with a combination
of old and young sour beer that were fermented with lactic acid
bacteria, wild yeast and black sweet cherries.

The fermentation continues while natural sugars from the malt
and cherries are converted to alcohol.

At the end of primary fermentation fresh beer wort and
top-fermenting yeast are added.
Scires is then bottled and sent to refermentation in a cold room
at C [42°F] for around 4 months.

Tasting notes of a youngish Scires:

Appearance: Dark red with little to no head

Aroma: Sweet dark cherries ripened under the warm Italian sun
meet a blend of sour beers, one old, the other young.
When you drink Scires let your creativity wander for Scires
as Scires is a style of its own.

Flavor: Tart with lots of cherry notes

Finish: Nice light tartness

Tasting notes of a 9 year old Scires [2006]:

Go on your own tour to discover the unique world of Scires!



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