



TASTE OF ITALY



ALMOND'22 BREWERY

PINK IPA

ITALIAN PALE ALE

brewed with Pink Peppercorn
6.0% alc./vol.

Apricot color with golden reflections. The nose has hints of passion fruit, pink grapefruit and peach. The herbal character on the palate and bitterness are well balanced with notes of sweet malt. A very refreshing beer that pairs well with charcuterie.

12 x 11.2 fl.oz. bottles
Barcode: 0 62067 03281 3

KEGS:
5.28 US Gallons &
7.92 US Gallons
(American Sankey
Slim/ Tall)



REMARTELLO

ABRUZZO LAGER

5.7% alc./vol.

A tasteful, citrusy, very nicely hopped lager beer. Golden color, rich maltiness with a very dry and crisp finish. Pairs perfectly well with grilled pork, lamb, beef, Parmesan cheese, fried fish and mozzarella cheese.

12 x 11.2 fl.oz. bottles
Barcode: 0 62067 04115 0



AWÀ

PEASANT STYLE ABRUZZO PALE ALE

brewed with sun-dried sweet and bitter orange peel from Calabria, Abruzzo's Southern neighbor.
5.6% alc./vol.

Brewed in Italy, cold shipped by tank container and canned fresh in Oxford, Connecticut.

Very elegant, perfectly reflects the beauty of the Abruzzo region and stands up well to Italy's heartier dishes like meat spiedini, game, pasta with ragu sauces, baked fish w/olives and tomatoes etc...

24 x 12 fl.oz. CANS
Barcode:
0 62067 04117 4

KEGS:
5.28 US Gallons
& 7.92 US Gallons
(American Sankey
Slim/Tall)



ABRUZZO