

ALMOND'22

Via Dietro le mura 36/38, Spoltore Pescara, cap. 65010, Italy www.birraalmond.comwww.birreartigianali.org

Almond'22 is a small micro brewery on the green hills of Pescara in Abruzzo. The building hosting Almond'22 is from the late 19th century. In 1922 old women worked here peeling almonds to produce the world wide famous 'confetti di Sulmona' [sugared almonds]. This gave them the idea of naming the microbrewery "Almond'22". The Abruzzese artisan brewers produce un-pasteurized and un-filtered beer that is all bottle referemented. This allows the beer to acquire the most fine and complex flavors and aromas and grants a very long life to the product. Furthermore bottle conditioned beer has an amazing and complex evolution as time passes. The spices and raw cane sugars come from carefully selected fair trade producers; the honeys come from the green mountains and hills of the Abruzzo region. Malts and hops are the best available. Pure spring water from the mountains near Farindola is used to brew and no chemicals or preservatives are added.

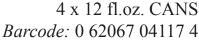
## AWÀ

## 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...



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

