

Birrificio Italiano

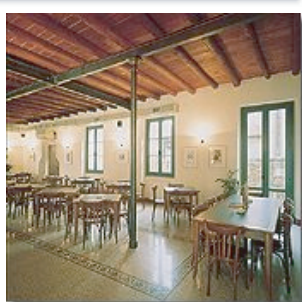
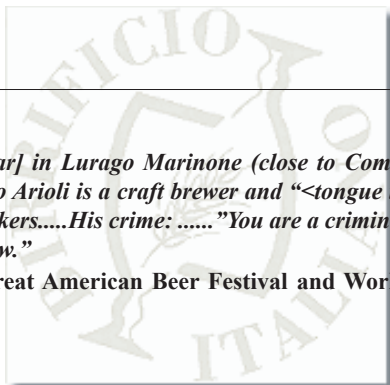
Srl Via Castello, 51 22070, Lurago Marinone, Italy

Brewery Description:

"Birrificio Italiano is a small brewpub [700hl per year] in Lurago Marinone (close to Como, Northern Italy). The owner and brewmaster Agostino Arioli is a craft brewer and <tongue in cheek> accused of crimes against the Italian beerdrinkers.....His crime: "You are a criminal Agostino. I can not drink any other beer but yours now."

- adopted from Charlie Papazian, Organizer of Great American Beer Festival and World Beer Cup

[<http://www.birrificio.it/charlie.htm>]



Flavor	A very subtle hint of cassis and a clear finale of explosive vanilla. The terrific mouthfeel has a notable "creme de cassis" taste at the start, which then fades to make room for a pleasant toffee flavor punctuated with brief yet sharp incursions of a bellicose hops that not only holds its own in a hostile territory, but also confers
Finish	A dry touch in the aftertaste. resulting from the bellicose hops.

Suggested Food Pairings:

- Dessert

Available Formats:

- 12 * 25.4 oz bottles
- 30 Liter
- (please ask for availability)



Cassissona

■ Beer Collection
■ Keg Collection

Sparkling Cassis-Flavored Dessert Beer

Mysterious Cassis infused bottom-fermenting creation from Italy. Each bottle matured for over 6 months prior to our release at a temperature of approximately 44-46°F.

"Exuberant, effervescent, sweet Cassissona, the beer with a punch, has a rich, complex fruity aroma - primarily black currant - besides other innovative and intense flavors and scents".

"A bottom fermenting full-bodied lager with an enticing yet subtle and never strong cassis flavor and fragrance (a delightful fruit that

could be slightly cloying in the long run). Its audacity frankly surprised and awed me: I'm referring to its exuberant effervescence, that undoubtedly reminds me of a "Kyr Royal", a famous specialty of Dijon. I confess I was moved to find such an original, courageous and pondered Italian craft beer, which was absolutely unthinkable just a short time ago"

- Lorenzo Dabove
[Mastro Kuaska]

Product Details

Style	Sparkling Cassis flavored Dessert Beer
Alc./Vol.	6.5%
Malts	Pilsner, Munich, Caramel
Hops	Hallertauer Magnum (1st and 2nd addition), Hallertauer Hersbrucker (3rd addition)
Yeast	Larger yeast of Brewery University of Bavaria
Org Gravity	1066
Plato	17
EBC	50

Tasting Notes

Appearance	Beautiful apricot color with orange reflections.
Aroma	Rich, complex, fruity aromas (cassis, vanilla, and many more)



La Fleurette

■ Beer Collection
■ Keg Collection

Product Details

Style	Original Recipe
Alc./Vol.	3.8%
Malts	Pilsner, Rye
Hops	Kent Golding
Spices	Whole Roses and Violets, Citrus Bee Honey, Elderberry and Black Pepper
Plato	10.5

Legend

■ Beer Collection ■ Cider & Perry
 ■ Keg Collection ■ Sake & Yuzu Wine
 ■ Real Ale Collection ■ Mead
 ■ Vintage Collection ■ Spirits

Birrificio Italiano [Continued]

Srl Via Castello, 51 22070, Lurago Marinone, Italy

Product Details

Org Gravity	1041
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Tasting Notes

Appearance	Orange-light amber, beautiful creamy head.
Aroma	Notes of grapes, prunes, scent of elderflowers, roses, and violets.
Flavor	Many floral notes, delicate, beautiful thirst quencher in late spring and summer.
Finish	Dry in the finish.

Suggested Food Pairings:

- Aperitif
- Dessert

Available Formats:

- 12 * 25.4 oz bottles
- 30 Liter (please ask for availability)



Scires

■ Beer Collection

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 and the natural sugars from the malt and cherries are converted to alcohol. At the end of primary fermentation, fresh beer wort and top fermenting

Saccharomyces Cerevisiae yeast are added. The beer is then bottled and sent to refermentation in a cold room at around 7°C (42°F). The refermentation lasts about 4 months.

Product Details

Style	Sour Cherry Ale
Alc./Vol.	7%
Malts	Caramunich, Carared Pale, Munich
Hops	Hallertauer Magnum

Tasting Notes

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 is a style of its own.
Flavor	Tart with tons of cherry flavor.
Finish	Nice light tartness.

Available Formats:

- 4 * 25.4 oz bottles

Bibock

■ Keg Collection

Bibock is a slightly amber, bottom-fermenting beer produced by way of decoction. The recipe, developed at Birrificio Italiano of Lurago Marinone, was freely inspired by the best Bock beers of German tradition.

Product Details

Style	Amber Bock
Alc./Vol.	6.2%
Malts	Pilsner, Munich, Caramel
Hops	Hallertauer Magnum (1st and 2nd addition), Hallertauer Hersbrucker (3rd addition)
Plato	16

Tasting Notes

Appearance	Light amber beer with a compact white head.
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Aroma	Big dose of fresh aromatic hops.
Flavor	Thick bittersweet malty-caramel flavor. An estery bouquet of citrus fruit (chinotto, banana, apricot) and spices (curacao orange, jasmine).
Finish	Long, dry, and hoppy after-taste.

Suggested Food Pairings:

- German Cuisine
- Cheese (Fontina)
- Chocolate

Available Formats:

- 30 Liter (please ask for availability)

Amber Shock

■ Keg Collection

Ambershock is the star of Birrificio Italiano. Ambershock can be compared to a symphony in three movements. It is an amber beer produced by way of infusion. The wort building phase is prolonged in this case to obtain a certain caramelizing of the sugars in the wort.

Product Details

Style	Amber
Alc./Vol.	7.0%
Malts	Pilsner, Munich, Caramel

Legend

- Beer Collection
- Keg Collection
- Real Ale Collection
- Vintage Collection
- Cider & Perry
- Sake & Yuzu Wine
- Mead
- Spirits

Birrifacio Italiano [Continued]

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Product Details

Hops	Hallertauer Magnum (1st and 2nd addition), Hallertauer Hersbrucker (3rd addition)
Plato	17.7

Tasting Notes

Appearance	Amber beer with compacy, long lasting brownish head.
Aroma	Notes of caramel and fruits.
Flavor	Potpourri of caramel, sweet, and fruity flavors (sour cherry, pineapple, banana, citrus fruits, with a long almond-bitter finish).
Finish	Medium body with a beautiful resolute aftertaste, spiced mostly with a quite long lasting hop.

Suggested Food Pairings:

- German Cuisine
- Buttery Cheese (Brie, Gouda, Havarti, Swiss, Fontina)

Available Formats:

- 30 Liter (please ask for availability)

Product Details

Hops	Hallertauer Magnum, Hallertauer Perle, Hallertauer Hersbrucker, Hallertauer Saaz
Plato	15.8

Tasting Notes

Appearance	Golden beer with a thick, persistent white head.
Aroma	Fragrance of malt-sweetness and very fresh hops.
Flavor	Bittersweet, refreshing, full flavor of malt, notes of licorice, banana, roses, and yeast.
Finish	Very long dry bitter finish.

Suggested Food Pairings:

- Japanese Cuisine
- Peppery Cheese (Monterey, Pepper Jack)
- Aperitif
- Poultry
- Fish

Available Formats:

- 30 Liter (please ask for availability)



Tipopils

■ Keg Collection

Product Details

Style	Pilsner
Alc./Vol.	5.0%
Malts	Pilsner, hint of Caramel

Legend

■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirits