

Birrificio Loverbeer

Strada Pellinciona, 7, Marentino, 10020, Italy

Brewery Description: (as translated form LoverBeer brochure)

Innovation:

We cherish knowledge and experimentation. We strive to make beers that are special, sometimes pushing “extreme;” beers with perfectly-balanced flavors and aromas; beers that can surprise even the most curious palate.

Tradition:

We make beers inspired by and based in our careful research into the origins of the world’s most historic and authentic brewing styles.

The love of the land:

We use the finest locally-sourced ingredients – Freisa grapes grown in the hills surrounding Turin, Barbera grapes from Alba, “Ramassin” (Damaschine) plums from Valley Bronda – grown only by world-class producers. We strive to partner with farmers integrating ancient methods with modern technologies while protecting the environment and very high quality of their products.

Quality:

We devote intense care and attention during the entire production process to ensure the highest quality results.



Product Details

Ingredients	Barley malt, Damaschine plums, hops, sugar
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Tasting Notes

(by Lorenzo Dabove aka Kuaska)

Aroma	The unique use of Damaschine plums gives to this extraordinary beer alot of warm and sensuous fruity notes...
Taste	... facing clear, though never too aggressive, sour and citric flavors.
Finish	Despite its low pH, this unique beer is well balanced thanks to a remarkable fullness and impressive fruity flavors persisting for a long time.

BeerBera

■ Beer Collection

Ale brewed with Barbera wine grapes and matured in oak barrels.

BeerBera is brewed once a year at vintage time then fermented in oak vats and matured for three months in oak vats.



“Fresh, vinous and fruity notes clearly caught in the nose then confirmed in the palate stating a strict link between spontaneous beer and wine worlds. This successful challenge will give us a brave, original beer but above all easy drinkable despite its complexity, thanks to an appropriate watery body.” By Lorenzo Dabove aka Kuaska

Tasting Notes

(by Lorenzo Dabove aka Kuaska)

Taste	The fresh, vinous and fruity notes are confirmed in the palate stating a strict link between spontaneous beer and wine worlds.
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Available Formats:

- 6 * 12.7 oz bottles

BeerBrugna

■ Beer Collection

This beer is inoculated by wild yeasts (Brettanomyces included) and lactic bacteria. Small, dark and very sweet Damaschine variety plums, also called Ramassin in Piemontese dialect, are added in steeping to restart a new fermentation to characterize the product. BeerBrugna is matured in oak barrels (3hl capacity) for nine months.



“The unique use of Damaschine plums gives to this extraordinary beer a lot of warm and sensuous fruity notes, facing clear, though never too aggressive, sour and citric flavors. Despite its low pH, this unique beer is well balanced thanks to a remarkable fullness and to impressive fruity flavors persisting for a long time.” By Lorenzo Dabove aka Kuaska

Product Details

Style	Sour Ale
Alc./Vol.	8.0%
Ingredients	barley malt, grape juice, hops, sugar, yeast (top-fermenting)

Product Details

Style	Sour Ale aged in Barbera wine
Alc./Vol.	8.0%
Ingredients	barley malt, Barbera grapes (freshly pressed destemmes with skins, from a viticulturist near Alba), sugar, hops wild yeast from the skins of the grapes.

Tasting Notes

(by Lorenzo Dabove aka Kuaska)

Aroma	Fresh, vinous and fruity notes clearly caught in the nose.
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Product Details

Style	Aged Sour Ale with Plums
Alc./Vol.	6.2%

Legend

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

Birrificio Loverbeer

Marentino, Italy

Tasting Notes

(by Lorenzo Dabove aka Kuaska)

Taste	A complex beer with great finesse and elegance getting three different souls. the fruity one got hints of strawberries, raspberries, and red currant flavors, the citric-sour one which is characterized of off-flavors to be discovered.
Finish	Despite the presence of sharp peaks of astrigency, a "warning" mouthfeel could be felt after each sip.

Available Formats:

- 8 * 11.2 oz. bottles

Madamin

■ Beer Collection

Top fermented OAK AMBER ALE, fermented and matured exclusively in oak barrels. Made from a recipe inspired by the Belgian Ales. The name "Madamin" is a piemontese word meaning "young married lady"



"Deep amber ale, vinuous in the nose with fruity flavors of red currant, lactic notes from wild yeasts (brettanomyces) and those coming from using of wooden barrels. pleasant and easy drinkable with lactic notes not too aggressive well balanced by fruity taste of cherry, bitter almond nut and white pulp peaches. Eclectic beer could be perfect as aperitif with selected appetizers, Parma ham and melon as well but it can match more elaborate dishes as veal with tuna sauce and piedmont-style stir-fry." By Lorenzo Dabove aka Kuaska

Product Details

Style	Sour Ale
Alc./Vol.	5.7%
Ingredients	barley malt, wheat (unmalted), hops, sugar, top fermenting ale yeast

Tasting Notes

(by Lorenzo Dabove aka Kuaska)

Appearance	Deep amber ale.
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Tasting Notes

(by Lorenzo Dabove aka Kuaska)

Aroma	vinous in the nose with estery flavors, lactic notes from wild yeasts (brettanomyces) and those coming from using wodden barrels..
Taste	Pleasant and easy drinkable with lactic notes not too aggressive well balanced by fruity tast of cherry, butter almond nut and white pulp peaches.

Available Formats:

- 8 * 11.2 oz. bottles

Marchè'l Re

■ Beer Collection

Top Fermented Beer.



"It is the same basis that gave birth to Papèssa too. It goes to barrel (barrique) and stay there for 12 months. During this period I add coffee and spices. The name Marchè 'l Re is a card game name very played here in Piedmont in the past. People were used to play it in coffee shops, drinking coffee with fernet (Fernet is a type of amaro, a bitter, aromatic spirit. Fernet is made from a number of herbs and spices). Inspiring to that, I use a blend of Caffè Vergnano (a very famous brand of coffee from Chieri) and spices as rhubarb, saffron, gentian and cinchona." By Lorenzo Dabove aka Kuaska

Product Details

Style	Italian Imperial Coffee Spiced Stout
Alc./Vol.	8.5%
Spices	Caffè Vergnano (coffee from Chieri) and spices as rhubarb, saffron, gentian and cinchona

Tasting Notes

(by Lorenzo Dabove aka Kuaska)

Appearance	Ebony beer
Aroma	In the Nose it is rich of an intriguing mix of flavors such as chinchona, soy sauce, coffee, and chocolate stuffed with candy orange.

Tasting Notes

(by Lorenzo Dabove aka Kuaska)

Taste	Spicy notes of gentian root and saffron on the palate are well balanced by coffee and dried mushroom notes.
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Available Formats:

- 8 * 11.2 oz. bottles

Dama Brun-a

■ Beer Collection

Oak Aged Ale. Top Fermented Beer. It is the same basis that gave birth to Madamin too.



"This beer is fermented only in oak vats, matured for 12 months in big barrels. In summer I add lactobacillus and caramel to obtain lactic fermentation. Dama in Italian means lady and brun-a in Piedmontese means brown (in Italian is bruna). We inspired to Shakespeare's dark lady. The basis Madamin (young married woman), after months and months, gains nobility and from Madamin becomes Dama. Brun-a is referred to the color. It is my personal tribute to odd bruin (brown flamish ale)." By Lorenzo Dabove aka Kuaska

Product Details

Style	Oak Aged Ale
Alc./Vol.	5.7%

Tasting Notes

(by Lorenzo Dabove aka Kuaska)

Appearance	Brown ale, in tribute to Flemish old brown ales
Aroma	contrast between sweet caramel and lactic sourish
Taste	In the palate, vinous taste from oak barrel aging to introduce to pleasant fruity notes of cherry and sultana
Finish	a slight abstringent finish.

Available Formats:

- 8 * 11.2 oz. bottles

Legend

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