



## Birrificio Montegioco

Birrificio Montegioco Srl Frazione Fabbica, 30 - 15050, Montegioco, Italy

Brewery Montegioco is located in the village of Val Grue, a few kilometers from Tortona, the ancient land border between Piedmont, Liguria, Lombardy and Emilia Romagna.

Riccardo Franzosi's passion for beer led him to start as a homebrewer and subsequently in 2005, he decided to convert an old warehouse into a modern microbrewery and turn this passion into a business.

Montegioco beers have a strong connection to the Tortona hills. Quarta Runa is produced once a year with the popular local Volpedo peaches, and Tibir, a sparkling beer, is produced with local Timorasso white wine grapes. Riccardo also uses spices such as coriander and clary sage grown adjacent to the brewery.

Most of Montegioco's ales are aged in oak barrels according to the "Method Cadrega", a slow and natural maturation that has been used by local wine producers for centuries. Examples are La Mummia, a sour blonde light and refreshing ale, and the amber, robust and complex Dolii Raptor.

### ALES BREWED WITH LOCAL FRUITS

## Quarta Runa

**Seasonal Ale  
brewed with fresh local peaches  
from Volpedo  
7% ABV**

Quarta Runa is a bright, hazy orange golden ale brewed with fresh local Volpedo peaches. The peaches are added during fermentation when the activity of the yeast reaches the maximum vigor. The peaches are heated to 392° F in an oven before being added in order to increase the flavor intensity and eliminate the wild yeasts.

The aroma is light and fresh with scents of peaches and yeast. The initial flavor is sweet and spicy with some cinnamon notes, fresh sugary peaches and citrus.

Quarta Runa has a very refreshing crisp and smooth long finish which also shows an unexpected and mild hopping.

*Serving suggestions:*  
fresh cheeses (but not fatty), white meat, fried fish, tempura vegetables, pasta and vegetables.

*Formats:*  
6 \* 25.4 oz bottles  
UPC: 0 62067 02926 4



## Tibir

**Seasonal sparkling beer brewed with  
local Timorasso wine grapes.  
7.5% ABV**

Tibir belongs to a new class of beer which has developed during the last few years, but really doesn't have a definite name. Even if it is just a "fruit beer" (an already existing category), its liaison with wine represents its distinguishing characteristic. Tibir is produced using not only the local wine grape Timorasso and wine yeast, but with other techniques including a barrique-maturation method. The wine wort from Stephen Daffonchio (ord. Terralba) is added at the end of the boil.

The vinous notes of the grape prevail in the nose and give great complexity. Champagne flutes are recommended for serving, which show the golden color and honeyed highlights. On the palate are hints of mineral, acacia honey, floral notes (geranium & rose), and notes of white fruits (melon, pear, and peach). It has a warm mouthfeel balanced by high carbonation, and a clean, dry, slightly herbal finish. Very elegant and refined.

*Serving suggestions:*  
cheese (including blue cheese), bacon, salami, fried lamb chops.

*Formats:*  
6 \* 25.4 oz bottles  
UPC: 0 62067 03075 8

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## high GRAVITY ALES



### Draco

Italian Barley Wine  
brewed with local blueberries

11% ABV

Draco has a dark red color and a persistent head. It is full bodied and has a moderate level of carbonation. The nose shows a great complexity with aromas of honey, caramel and forest fruits. The hops bring out pepper and plum. The initial taste confirms the nose with notes of caramel and initial sweetness. The finish is a fine balance of hops and bitter notes.

Draco is produced using a mix of select malts. The beer is fermented three times. During the second fermentation the blueberries are added along with the yeast and malt sugar.

*Serving suggestions:*

On a Winter evening with goat milk cheese, blue cheese, chocolate or foie gras.

*Formats:*

6 \* 25.4 fl.oz.  
UPC: 0 62067 03193 9

12 \* 11.2 fl.oz.  
UPC: 0 62067 02927 1

### Demon Hunter

Strong Ale  
8.5% ABV

Demon Hunter is an intense ale, clearly inspired by Anglo-Saxon style. It is brewed using barley malt, wheat malt and hops. In the glass it has a beautiful deep amber color with ruby highlights and a persistent head. The nose is very rich, but not heavy. Aromas are reminiscent of chestnut trees, mature plums, grapes and caramel, some honey flavors. Demon Hunter is full-bodied with a long lasting clean finish thanks to the beautiful English hop (East Kent Goldings). It is well-balanced, well-structured, very well built.

*Serving suggestions:*

big blue cheese, stews, game, steak, etc..

*Formats:*

6 \* 25.4 oz bottles  
UPC: 0 62067 02953 0

12 \* 11.2 oz bottles  
UPC: 0 62067 03192 2



### Bran

Strong brown ale

8.5% ABV

Bran is brewed with 12 different malts {among others: Pilsner malt, Vienna malt, pale malt, dark malt, caramel malt, chocolate malt, black malt, wheat malt}

It has an ebony color with reflections similar to a monk's frock. The nose is intense, with toated notes of soy sauce, coffee, mocha, tobacco, a hint of balsamic vinegar and a hint of tropical fruit. In the mouth it is soft, with a strong hint of licorice and caramel, accompanied by hints of mint and cocoa beans. The balsamic like structure makes it quite fresh and relative easy to drink. The finish is hoppy and herbaceous. Dedicated to the lovers of the "dark",

Bran ages well

*Serving suggestions:*

spicy salami (nduja Calabria), herring smoked cigars

*Formats:*

6 \* 25.4 oz bottles  
UPC: 0 62067 03010 9

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**LA MUMMIA**  
SOUR ALE MATURED IN OAK BARRELS



5% ALC/VOL. **BREWED IN 2009** 11.2 FL.OZ.  
BIRRA ARTIGIANALE, PRODUCT OF ITALY

**La Mummia**

brewed in 2009 and aged in Barbera Wine Barrels  
8% ABV

Aged in different Barbera wine barrels. In the glass it is pale yellow with shades of gold, Crystal clear. The nose offers vinous notes. Notes of citrus (lime, grapefruit), wildflowers, along with woody notes that remind us of the passage in the barrel. The palate is very fresh, tart, but also complex, we find the notes of citrus, accompanied by honey and white fruits. La Mummia is very elegant, refined, with an unexpected savory note on the finish. Soft, very long, but also fresh, reminiscent of a very young lambic, i.e. no CO<sub>2</sub>.

*Serving suggestions:*  
simply to refresh, or with oysters, raw fish, or fresh cheeses.

Formats: 12 \* 11.2 oz bottles  
UPC: 0 62067 03172 4

**BARREL AGED ALES**

Details on the infamous 'Metodo Cadrega':

Basically it is the technique of putting beer in a barrel and leaving it for a very long time. Besides being a very talented brewer, Riccardo is also quite the joker. 'Cadrega' means 'chair' in the local dialect. So the 'Chair Method' is referring to the act of Riccardo putting beer in a barrel and waiting...and waiting...and waiting again. He lets the beer age in the barrel so long, that he may as well take a chair and relax while he waits because it will be some time before the beer comes out.



**Dolii Raptor**

(8.5% ABV, Vintage 2009)

**Dolii Raptor is produced by maturing Demon Hunter for 10 months in barriques**

*Tasting notes for Dolii Raptor matured in Barbera Wine Barrels (ex Barbera Bigolla Walter Massa)*

Dolii Raptor has a beautiful ruby color, with hints of amber, almost clear. The nose is complex, with notes of plum, wood, red flowers, fruit in alcohol and a scent reminiscent of an autumn forest. The taste is warm, ethylic, intense, with notes of chestnut honey, dried fruit, black cherry and cocoa. Very round, round, complex, shows remarkable length in the mouth, in the end emerge hints of bitter roots.

A very complex beer.

*Serving suggestions:*  
for cooking stews, or with great cheeses.

**BRAN RESERVA**

BIRRA ARTIGIANALE  
ALE AGED IN OAK BARRELS



**Bran Reserva**

Bran aged in Barbera Wine barrels for 10 months, 8.5% ABV

Produced by aging Bran strong brown ale for 10 months in Barbera barriques from Bigolla Walter Massa. In the glass it is black, opaque with a cappuccino colored head. In the nose roasted notes (with a scent reminiscent of cocoa paste) and notes derived from oak aging (reminiscent of balsamic vinegar) coexist. In the mouth there are on one side the obvious toasty, cocoa, soy sauce, and secondly the acidic flavors. The tannins in the long lasting finish show wood and a slight astringency from roasting.

Bran Reserva is very complex, difficult, for lovers of strong emotions.

*Serving suggestions:*  
hard to match, recommended after a meal, maybe (if you want) with a big cigar.

Formats: 6\*25.4 oz bottles  
UPC: 0 62067 03011 6



**Dolii Raptor**

matured in Barbera Bigolla Walter Massa Wine Barrels

Formats: 12 \* 11.2 oz bottles  
UPC: 0 62067 03009 3

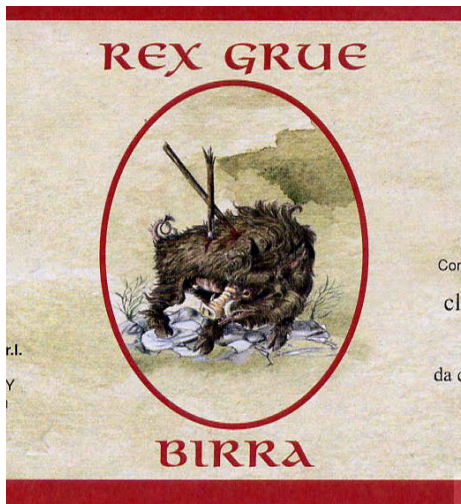


**Dolii Raptor**

matured in E. Dupont Calvados Barrels

Formats: 12 \* 11.2 oz bottles  
UPC: 0 62067 03153 3





## Rex Grue

A top-fermented ale  
 Brewed with Clary Sage flowers  
 (Salvia Sclarea)  
 7.2% ABV

The light amber-colored ale has a thick, ivory head with excellent persistence. The nose is intense and full, with distinct herbal aromas, along with floral, pepper and sweet tobacco notes. In the mouth there are sentiments of wildflower honey and fruit notes, dried figs especially. The finish has a slight bitter taste from the hops contrasting with the sweet tobacco flavors and a marked astringency from the clary sage. Rex Grue has a light body and long persistence.

*Serving suggestions:*

mature cheeses, lasagna with béchamel sauce, stewed meat, fried mushrooms.

*Formats:*

6 \* 25.4 oz bottles  
 UPC: 0 62067 03076 5

ales with fresh  
 herbs grown in  
 the brewery's own  
 backyard



*“Salvia sclarea, clary, or clary sage, is a biennial or short-lived herbaceous perennial in the genus Salvia. It is native to the northern Mediterranean, along with some areas in north Africa and Central Asia. The plant has a lengthy history as a medicinal herb, and is currently grown for its essential oil.”*

[www.wikipedia.com](http://www.wikipedia.com)



## Runa Bianca

Biere Blanche

4.5 % ABV

Biere Blanche, flavored with coriander and orange peel. This top-fermented ale is refermented in the bottle.

The appearance is golden with a dense and long lasting head. It has a very intense fragrance with defined coriander and orange peel perfumes, with honey and yeast notes. The very soft lemon taste in the mouth is this beer's distinguishing mark.

Its long persistence and slightly bitter taste of the hops make Runa Bianca a light and refreshing beer

*Available Formats:*

6 \* 25.4 oz bottles  
 UPC: 0 62067 03077 2



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