



The Best Craft Beer in Town

PRODOTTO IN TOSCANA





The Short Supply Chain

*"The barley and wheat of our fields, the water of our land.
We are zero km beer!"*

With great respect for nature, we grow and sow two-row barley and wheat on the hills of our land in Tuscany, more precisely in the Chianti Aretino area. The barley and wheat we grow are free of pesticides, additives and chemicals in general. The selected seed is "malted" autonomously within our company.

With our work on land, cultivation and malting we get a "unique" beer, Special for its characteristics, natural, unfiltered, with noble yeasts, naturally refermented in bottles without added gas, We can call ourselves the "Vignaioli - Winemakers" of Beer, exactly because the production process starts from the soil up to the bottle and just like wine every year has its own malt which is reflected by its characteristics in our zero kilometer Beer.



“Fermentation may have been a greater discovery than fire.”

(David Forster Wallace)

CAUTHA



BEER NAME :CAUTHA - GOLDEN ALE - BLONDE

REGION OF PRODUCTION: TUSCANY

TYPE OF FERMENTATION: HIGH

BEER STYLE: BOHEMIAN PILSNER

CHARACTERISTICS: BARLEY AND MALT OF OUR PRODUCTION

BOTTLE FORMATS cl: 33-50-75

COLOR: Profoundly light golden with wide and thick whitish foam of good persistence

PREVAILING TASTE: Slight bitterness - strong flavor of velvety and creamy malt and with a well-balanced finish of bitter hop.

BODY: MEDIUM. Due to malt. Creamy and bitter finish.

ALCOHOL % VOL: 5,2

I.B.U. :30

PLATO DEGREE: 12,50

SERVING TEMPERATURE °C: 6°-8° RECOMMENDED

GLASS: Goblet

KEEP AWAY FROM HEAT AND DIRECT LIGHT

FOOD PAIRING SUGGESTIONS: It goes well with every kind of dish. Cheese, salads, pasta, risotti. Grilled fish, lamb, chicken, pork. Curry. Pizza.

NETHUNS



BEER NAME : NETHUNS - BROWN ALE - AMBER DOUBLE MALT

REGION OF PRODUCTION: TUSCANY

TYPE OF FERMENTATION: HIGH

BEER STYLE: BIÈRE DE GARDE

CHARACTERISTICS: BARLEY AND MALT OF OUR PRODUCTION

BOTTLE FORMATS cl: 33-50-75

COLOR: AMBER

PREVAILING TASTE: Initial sweetness followed by a delicate flavor of malt, an excellent balance between bitter malt given by hops.

BODY: IMPORTANT. Velvety with firm body supported by good carbonation, sensation of heat from alcohols. Moderately malty.

ALCOHOL % VOL: 7.2

I. B.U. :20

PLATO DEGREE: 16

SERVING TEMPERATURE: °C: 6°-8° RECOMMENDED

GLASS: Goblet

KEEP AWAY FROM HEAT AND DIRECT LIGHT

FOOD PAIRING SUGGESTIONS: Beef dishes for example the famous Fiorentina steak. Roast meat, cold cuts, Beer braised pork shank. Medium matured cheeses. Pizza, flat breads . Chocolate

MANIA

BEER NAME: MANIA - BLANCHE WHEAT BEER

REGION OF PRODUCTION: TUSCANY

TYPE OF FERMENTATION: HIGH BEER

STYLE: BLANCHE WHEAT BEER

CHARACTERISTICS: BARLEY AND MALT OF OUR PRODUCTION

BOTTLE FORMATS cl: 33-50-75

COLOR: LIGHT, straw yellow, opalescence due to yeasts and unmalted wheat.

PREVAILING TASTE: Pleasant sweetness with very slight acidity, orange/citric fruitiness derived from coriander and orange. Slight wheat flavor

BODY: MEDIUM. Velvety with light creaminess given by unmalted wheat. Refreshing with very slight acidity.

ALCOHOL % VOL: 5,2

I.B.U. :12

PLATO DEGREE: 12,5

SERVING TEMPERATURE: °C: 6°-8°

RECOMMENDED GLASS: Goblet

KEEP AWAY FROM HEAT AND DIRECT LIGHT

FOOD PAIRING SUGGESTIONS: Ideal for all types of grilled fish, White fish carpacci or raw crustaceans, fish and sushi rolls. Deep fried dishes, cheese and light starters. Pizza and flat-breads.



IPA



BEER NAME: IPA - INDIA PALE ALE

REGION OF PRODUCTION: TUSCANY

TYPE OF FERMENTATION: HIGH BEER

STYLE: INDIA PALE ALE

CHARACTERISTICS: BARLEY AND MALT OF OUR PRODUCTION

BOTTLE FORMATS cl: 33-50-75

COLOR: BLONDE - intense golden color with amber notes

PREVAILING TASTE: Soft - decisively high floral with citric shades, Herbaceous due to Dry-hopping.

BODY: MEDIUM IMPORTANT - No astringency, moderate carbonation increases the general feeling of dryness. Slight heat from alcohol. A resinous fruity smell.

ALCOHOL % VOL: 6,5 I

I.B.U. :45

PLATO DEGREE: 14,5

SERVING TEMPERATURE °C: 6°-8°

RECOMMENDED GLASS: Goblet

KEEP AWAY FROM HEAT AND DIRECT LIGHT

FOOD PAIRING SUGGESTIONS: Boiled or roasted fish, mussels, clams, oysters, salmon, and crustaceans, tubers and smoked meat. Artichokes and asparagus.

GALATEA

BEER NAME: GALATEA - STRONG ALE - DOUBLE BLONDE MALT

REGION OF PRODUCTION: TUSCANY

TYPE OF FERMENTATION: HIGH BEER

STYLE: STRONG ALE- STRONG BEER OF BELGIAN INSPIRATION

CHARACTERISTIC: BARLEY AND MALT OF OUR PRODUCTION

BOTTLE FORMATS cl: 33-50-75

COLOR: LIGHT - intense gold color with amber veils, white foam of medium persistence.

PREVAILING TASTE: Slight bitterness - Balance between fruity and spicy flavors given by alcohols. Great support given by malted taste and fruitiness of natural yeasts

BODY: IMPORTANT

ALCOHOL % VOL: 6,5

I. B.U. :20

PLATO DEGREE: 14,5

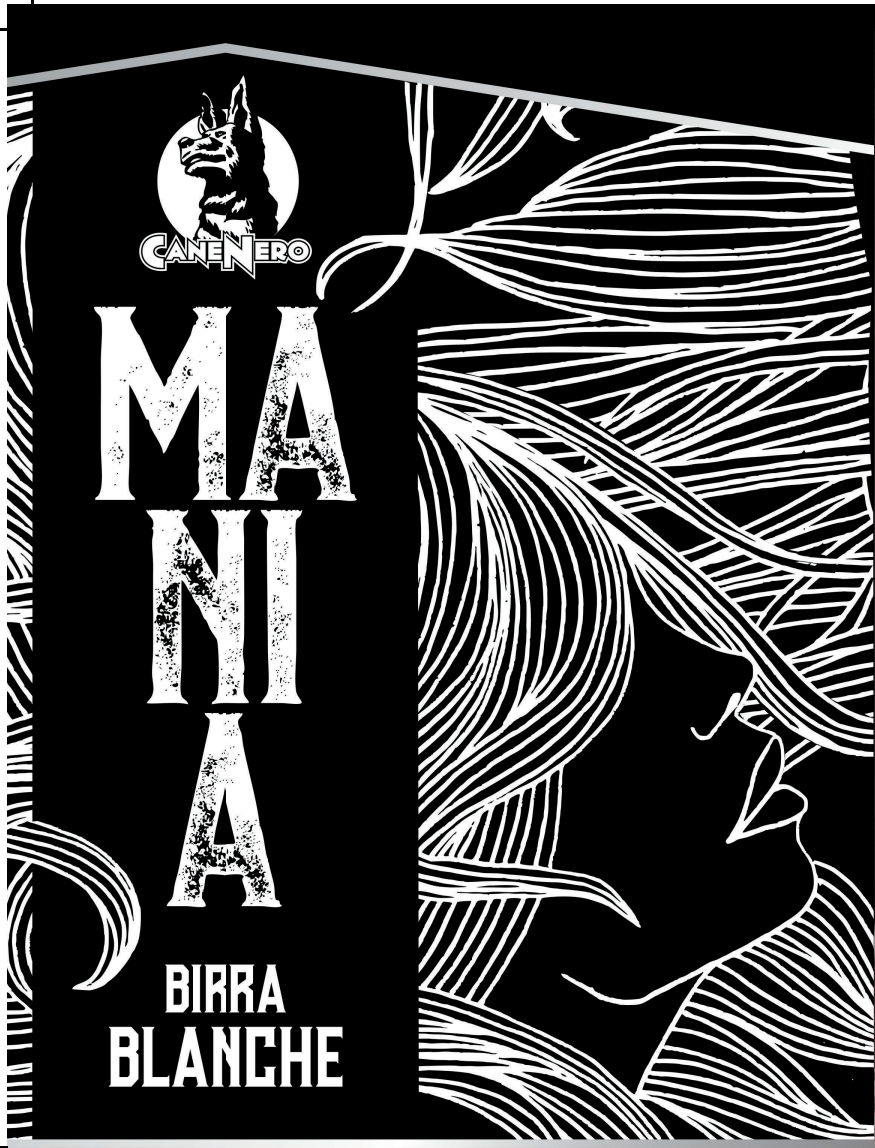
SERVING TEMPERATURE °C: 6°-8°

RECOMMENDED GLASS: Goblet

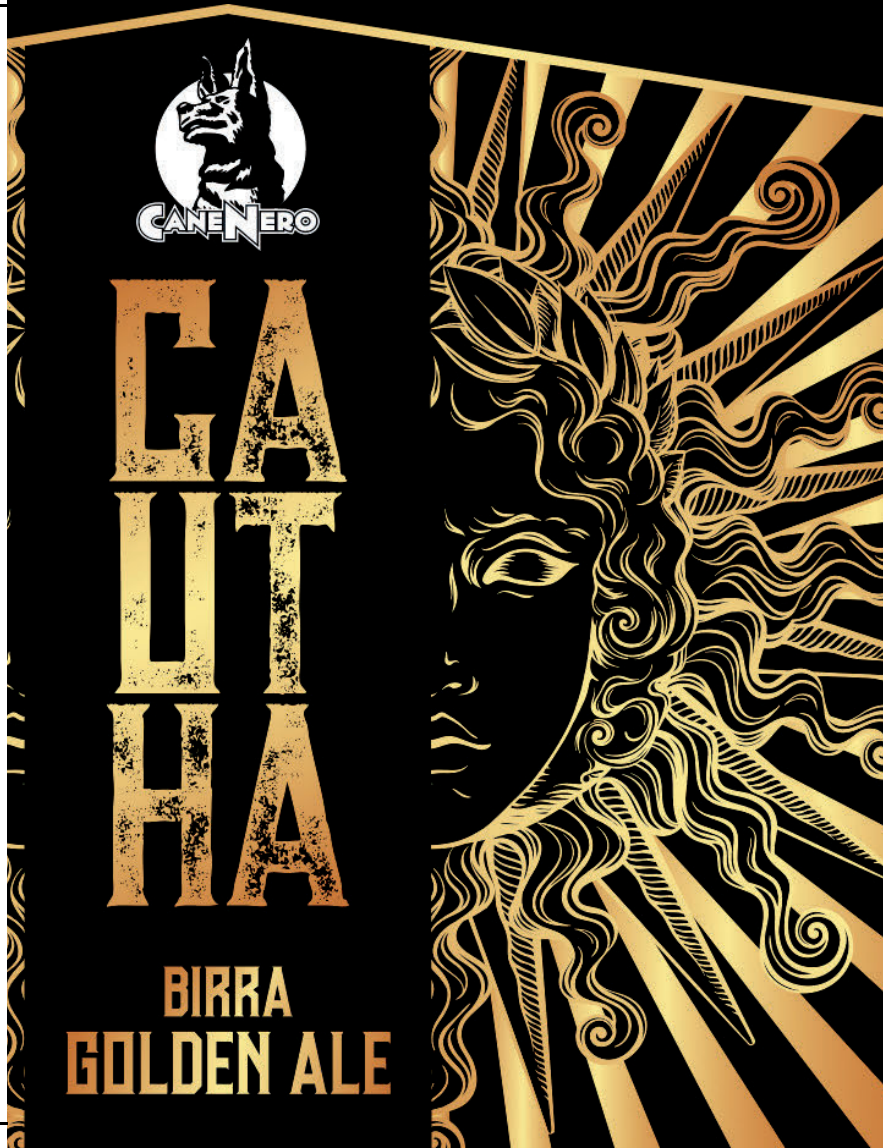
KEEP AWAY FROM HEAT AND DIRECT LIGHT

FOOD PAIRING SUGGESTIONS: Red meat, long-matured cheeses. Meat stews and roasts. Meat dishes, cold cuts, fried meat and peppers Pizza and flat-breads. White chocolate and desserts.











BIRRA KM ZERO

Our zero km line

ALCOOL: 5,2% VOL
COLOR: 15 EBC
AMARO: 30 IBU
PLATO: 12,5
FERMENTATION: HIGH



ALCOOL: 5,2% VOL
COLOR: 12 EBC
AMARO: 25 IBU
PLATO: 12,5
FERMENTATION: HIGH



ALCOOL: 7,2% VOL
COLOR: 26 EBC
AMARO: 20 IBU
PLATO: 16
FERMENTATION: HIGH



ALCOOL: 7,2% VOL
COLOR: 12 EBC
AMARO: 20 IBU
PLATO: 16
FERMENTATION: HIGH







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