



FICOTTA
SEASONING FIGS BEER





STYLE: Italian Dubbel - double malt beer
FERMENTATION: high fermentation & second fermentation in bottle

INGREDIENTS: water, barley malt, sugar, hop, yeast and Seasoning Figs (less than 10%)

GEOGRAPHICAL AREA OF PRODUCTION: Puglia, ITALY.

METHODS OF STORAGE: in a cool and dry place, away from direct sunlight and heat sources at a temperature between 6°C and 8°C.

PACKAGE: 33 cl bottle (12 bottles box) - 75 cl bottle (6 bottles box)

GENERAL IMPRESSION: an high-fermented beer inspired by Belgian Trappist Ale with an add of Cotto di Fichi, very complex, intense color coppery-brown, mildly alcoholic, with rich flavors of malt, esters of dark fruit or dried and mixed with alcohol to the body malted with a final quite dry.

AROMA: rich aroma of sweet and complex malt, with possible hints of chocolate and licorice, caramel and / or toast (but never roasted or burnt). Esters moderately fruity (raisins and plums, sometimes dehydrated cherries) and sometimes banana or apple. Aromas of spicy phenols and higher alcohols (light clove and spice, peppery, rose and / or scented notes) are common. Malt is prominent in the balance, together with esters and an alcohol known as support. Everything is mixed together to provide a harmonious presentation.

APPEARANCE: color from medium amber to copper, with an attractive reddish depth. Generally clear with a generous foam, thick and persistent cream.

SIZE	Pc.s x BOX
33 cl	12
75 cl	6

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TASTE: characteristics similar to the aroma. Medium-full of rich malty, complex, sweet which nevertheless ends moderately dry. The complexity of the malt, esters, phenols and alcohol interact (share a taste of raisins, appreciated the tastes of nuts, optional spicy as clove or peppery), the balance is always toward the malt. Medium-low bitterness that does not persist in the aftertaste.

PALATE: medium to full body. The medium-high carbonation can distort the perception of the body. Heat slightly alcoholic, delicate, never stinging or astringent.

GLASSWARE: Goblet or Tulip.

PAIRINGS: cheese (savory), grilled red meat, chicken, venison, pork, asparagus, creamy desserts, sweets with almonds.

Craft Beer - FICOTTA

Plato	16
Alcohol	6,5 %
Bitterness	IBU 26
Color	EBC 50
Serving Temperature	+10°C / +12°C