



%

4,2% abv



Straw yellow beer.
White and compact foam.



The olfactory sensations recall the scent of summer fruit. While tasting, light hints of elder flowers and low alcohol, gives freshness sensation
Slightly bitter in the ending.



All first courses cooked with vegetables and sparingly spiced .



6°-8°C

*allergens: barley malt



LUPPOLI PARLANTI

%

5,6% abv



Amber clear beer.
Compact, light brown foam.



The olfactory sensations are dominated from citrus scent of hops and malts, in tasting the roundness prevails malts and hops with their aromas. Very interesting beer that should be drunk slowly.



Red meat, game, cheese seasoned spicy, spicy pasta dishes, in particular paella with chorizo and grilled seitan.



8°-10°C

*allergens: barley malt, rye malt, oatmeal



%

7% abv



Yellow/orange beer, slightly opaque, medium grain white foam.



The olfactory sensations are floral due to many shades that arise from the yeast used. While tasting, slight peppery and oriental scents make it pleasant and infinite.



Mature cheeses, grilled crustaceans, roast fish, culatello, spicy vegetables, couscous and tofu with sesame seeds.



6°-8°C

*allergens: barley malt, wheat malt, rye malt, oat flakes, wheat flakes



%

5,3% abv



Yellow/orange color beer.
Medium grain white foam.



The olfactory sensations are citrus,
reinforced by presence of orange honey.
Tasting slight bitterness with peppery and
herbaceous hints.
Very drinkable and pleasant beer.



Medium aged cheeses, in particular those
of hot milk goat, grilled crustaceans, mature
bacon and all those vegetable dishes that
require use of spices.



5°-7°C

*allergens: barley malt, rye malt, wheat flakes, oat flakes

ZORA

BITTER - RED ALE



4,6% abv



Red color.
Compact white foam.



The olfactory sensations are dominated by balsamic scents, red fruits and roasted malts.



Grilled meats, aged cheeses and spicy dishes, but also vegetarian or vegan ones.



6°-8°C

*allergens: barley malt, rye malt, wheat flakes, oatmeal.