

Paul-Bricius

il Birrificio più antico di Sicilia



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SPECIAL GRAPE ALE

Seasonal specialties

NAME: Special Grape Ale.
METHODOLOGY: Classical.
STYLE: Italian Grape Ale.
FERMENTATION: High natural fermentation in the bottle.
PRODUCTION TECHNIQUE: All grain.
MALT: Self produced malt.
SHELF LIFE: 3 years.
COLOUR: Apricot.
APPEARANCE: Slightly hazy with fine.
BODY: Light.
SMELL: Fresh aromas of berries and wine.
TASTE: Dry and slightly sour.
ALCOHOL: Alc. 7% vol.
WET BAR TEMPERATURE: 6° - 8° vol.
PAIRINGS: Squid with shrimp, cheese, fatty meats, and especially to all the sausages.
FEATURES: Beer produced by fermenting grape juice with 1/3 of red berries and 2/3 barley mash.
FORMAT: 75 cl.
DEGREE PLATO: 18,00
SUGGESTED GLASS: Flared tulip.