# Birrificio V<u>entiTRE</u>

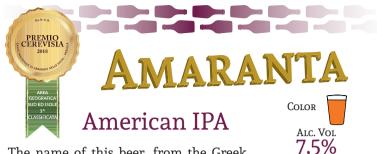
Scoventirre.it BIRRIFICIOL

*y*enti

TRE

and show a short a start

craft, unpasteurized and unfiltered beer MADE IN IRPINIA - ITALY



Service Temperature

8-10°C

Amaranta

american ina

rtigianale, cruda e non filtra

The name of this beer, from the Greek word amarantos, indicates something "durable", "that does not fade". The intensity of Amaranta, characterized by a decided dry-hop of American hops, leaves, with a lot of energy, fruity and exotic scents. The final bitter pervades and persists, asking for another sip.

# 

#### **SERVING SUGGESTIONS:**

Ham, White Fish, Crustaceans. Herbal and medium-aged cheeses. White chocolate, Citrus cakes.

> Energetic and gritty beer with an exuberant character. intense and persistent, characterized by strong hints, that reveal its unique personality.





ALC. VOL

Service Temperature

9-11°C

AMBROSIA

barleu wine

# American Barley Wine

Ambrosia, mythology nourishment of the Gods, exclusive prerogative of the immortal beings.

A beer for special occasions, important and with high-alcohol content, with floral-hop aroma, enriched by the taste of honey, its essential element. Like wine, it benefits from a long aging.

BITTER BODY FOAM 

#### SERVING SUGGESTIONS:

Rich and spiced foods, grilled meat. Aged cheese. Dark chocolate.

> Noble and long aged beer with a full flavor. Malt and spices follow fruity scents and an enveloping feeling of warmth.



# Strong Golden Ale

Aura is a golden sunrise, warm and deep: a blonde beer from rich gold color that does not betray the expectations.

Its aroma is powerful but fresh, with notes of apricot and candied fruit. The taste is balanced, with elegant fruity notes that blend with a sweet and honeyed scent, masking its respectable alcohol content.



Body

**FOAM** 

#### Serving suggestions:

Dishes with Pumpkin and Zafferano, Medium-aged cheeses. Biscuits and sweet.



Golden colored beer, smooth and clean. The candied aroma, fruity at times, ends with an alcohol aftertaste and hints of hops.

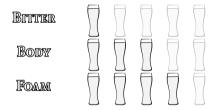


Esperia

Witbier

The name Esperia, in the ancient Greece, indicated the countries at west, particularly Italy.

It is produced using wheat, partly following the medieval tradition. The addition of coriander, bitter orange peel and hops gives to the beer a fruity flavor, very refreshing.



SERVING SUGGESTIONS: Seafood dishes, Salads. Fresh cheeses, Mozzarella Tarts, Fruit desserts.



Fresh and elegant wheat beer. Turbid by nature. It combines the scent of the orange taste with oriental spices.

# LANORMALE

### Kölsch

Normally atypical. Classically golden beer that does not renounce to the multiplicity of floral and slightly spicy aromas that fade in the delicate malt flavors

A pleasantly fresh beer that lets you drink without too many pretensions: simply "the beer".



#### SERVING SUGGESTIONS:

Pasta and rice, mixed salads, light dishes. Fresh cheeses, grilled vegetables. Dried biscuits, cream cakes,

Nicely fresh beer with a classic golden color. Do not give up floral and slightly spicy aromas which fade into the delicate tastes of the malt.

COLOR ALC. VOL 5% SERVICE TEMPERATURE 4-6°C LANORMALE



# Rubra

# Altbier

"The other" color of beer: with a deep amber color but with a sweet malt soul. The notes of caramel caress the palate, also satisfied by the hints of hazelnut and biscuit.

'Ancient' sweetness that flows lightly to satisfy the most refined palates.



#### **SERVING SUGGESTIONS:**

First courses well seasoned, game. Medium-aged cheeses. Spoon and cream cakes.

> Beer with a deep amber color but with a soul sweet malt. Notes of caramel caress the palate satisfied by the hints of biscuit and hazelnut.



# TAMATEA

### Pacific Pale Ale

Tamatea is a romantic beer. Romantic as the thought of those indigenous of New Zealand. A Maori hero, named Tamatea, went down in history for a venture that has given its name to a hill.

Its aroma reminds to fresh air of the green hills: fruity and similar to Sauvignon Blanc.



#### **SERVING SUGGESTIONS:**

Light dishes, White meat. Fresh cheeses. Very good as happy hour.



Smooth and whipped pale ale beer, from drinkable and fizzy character who drives aromas of fine wines and a true taste of cereals.



ALC. VOL

SERVICE Temperture

9-13°C

Urania

oatmeal stout

ianale, cruda e non filtr TTA IN IRPINIA - ITALIA

## **Oatmeal Stout**

Urania, in ancient Greek mythology, is the muse consecrated to Astronomy, its name means "Heaven" and the color of this beer reminds to the color of a dark night. Abundant Cappuccino colored foam, full and smooth body, delicious toasty scent of coffee.

A nice beer to drink slowly.



#### SERVING SUGGESTIONS:

Spicy food, Grilled meat. Aged cheese. Coffee cakes and Chocolate .

> Beer with a velvety texture and full-bodied, Roasted and smoked flavored beer. Delicious and pleasant, with scent of chocolate and coffee.

#### VENTITRÉ, 23: why?

23 liters was the volume of our first batch.
23 is the civic of our brewery.
July 23rd, the founding date of our brewery, the day when, from passionate homebrewers, we became artisans of our passion.

We, four guys with different tasks, experiences and personal skills, united by a single goal, starting point and arrival of every project: making our craft product an excellence of our land.

We are in Grottaminarda, in the middle of the Ufita valley, in the heart of the green Irpinia. One of our strengths is the water with which we prepare our beers, water from the Irpine springs, valuable, abundant and stable over time.

VentiTRÉ beers, really craft, do not undergo filtering or pasteurization, are made only with the highest quality ingredients and are produced in respect of the environment: in our brewery 100% of the production cycle is made using natural and renewable energy sources.



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