
Iriàs

Sicilian Craft Beer



The Business

→ History

Irias is the result of the evolution of a home-brewing activity started in 1994. Irias is a project moved by the passion for beer on one side and Sicily on the other and the wish to combine them together in our products.

"Irias", the name comes from the Sicilian country area where the project was born and took shape, called "Iria". "Iria" also is the name of an ancient ruin of Greek origin located in the same area. Since Greek history has always fascinated us, that's how the name Irias originated. Our aim, as well as our belief, is to produce a high quality craft beer with a strong local identity, using the best raw materials, partly km0 and from our own production.

In fact, being Irias an agricultural craft brewery, we produce some of the raw materials we use to make beer. For example, currently some beers ("Cincu Tummina" or "Aura") are 80/70% Sicilian.

What makes our beers unique lies essentially in the use of raw materials of the highest quality, the treatment of the products, the attention for each production stage, the idea that we wish to communicate.

→ Our Lands

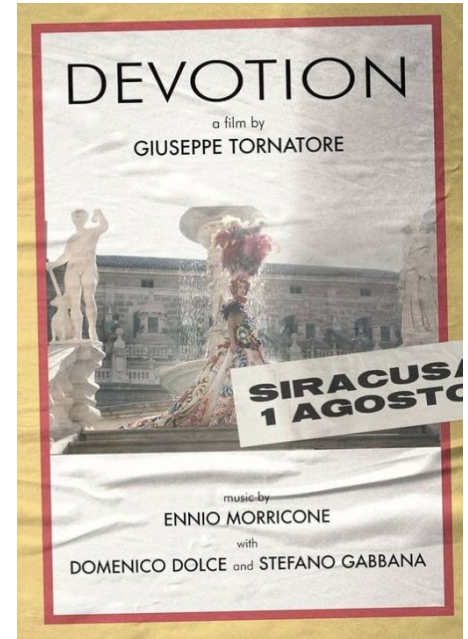


The Business

→ Mission

"*Sicilianity*" is the fulcrum of our products, in which we convey all the love for our territory in a mix of tradition and innovation. Our idea is to enhance the Sicilian territory and products, through the creation of a beer that enhances each and every flavor.

Sicily is a precious land of inestimable value, whose potential has not yet been exploited. We want to show this potential to the rest of the world and this year we have had the chance to do so as we have been chosen to participate in the film "Devotion" realized by Dolce&Gabbana in collaboration with Maestro Giuseppe Tornatore and the unreleased music of Maestro Ennio Morricone.



Our Beers

We offer a sensorial experience, a passionate vision, a re-interpretation of our land. Our beers are highly fermented, are high fermentation beers, unpasteurised and unfiltered. Fermentation continues inside the bottle, providing a continuously evolving flavor.



→ Indica



Indica is born as a Belgian traditional beer and turned into a “Specialty Fruit Beer” thanks to the addition of the Sicilian quintessentially fruit, the Prickly Pear. Its flavour is unique and its colour varies from a strong orange to a bright red on the basis of the prevalence of fruits of the “Sulfarina” cultivar or the “Sanguigna” cultivar. Prickly pears are rich in antioxidants and polyphenols which make it a beer with beneficial properties. Our Indica pairs well with fresh cheese, dry pastries and fruits.

→ Al Zabir



Al Zabir is our "Italian Grape Ale": a pleasing surprise in which Bacchus meets Ceres. It is indeed produced with Zibibbo grapes, a typical Sicilian vineyard, called "Zabib" in Arabic - hence the name Al Zabir. This product is a tribute to the Arab culture in Sicily which influenced the evolution of Sicilian culture during centuries. With its vinous character, our Al Zabir has an intense body, with a spicy taste and a sweet aftertaste. It can be enjoyed either as meditation or end-of-meal beer.

→ Ambra



Ambra can be defined as a "Sicilian Blonde Ale" being inspired by the Belgian-Style Saison and deeply revisited according to Irias style. It is a tasty blonde ale spiced with ginger and coriander, made unique by Sicilian bitter orange zest. Our Ambra has a special taste, but is a light beer, and therefore can be paired with any dish, including fish.

→ Libre



Libre is our special Gluten Free beer, the first Sicilian craft beer free from gluten. As our Ambra, it can be defined as a "Sicilian Blonde Ale" being inspired by the Belgian-Style Saison and deeply revisited according to Irias style. It is a tasty blonde ale spiced with ginger and coriander, made unique by Sicilian bitter orange zest. Our Libre has a special taste, but is a light beer. With an alcoholic content of 4.5% it can be perfectly paired with any kind of dish, including fish.

→ Cincu Tummina



Cincu Tummina is a "Sicilian Wheat Ale" produced with five of the many ancient Sicilian grains, namely Maiorca, Tumminia, Biri, Russello and Perciasacchi. This beer is a kmo product since we use our grains that we grow in the land of our property in Valledolmo (PA) - a small lowland village in the Sicilian hinterland surrounded by fertile farmland. Our Cincu Tummina perfectly pairs with any pizza - also gourmet ones, being a light balanced beer with an alcoholic content of 6%.

→ Aura



Aura is a true expression of Irias, it's what we define a "Sicilian Strong Ale" characterised by all our malts which contrast with Sicilian grape juice and coriander without affecting all the flavours of our beer. Aura can be easily paired with risotto, delicate first courses and cheese.

→ Rubra



Rubra represents our personal interpretation of IPA style, i.e. "Indian Pale Ale", its processing is slightly different and its red is more intense than the traditional IPA. Our Rubra is characterised by intense scents of plum and caramel which contrast with a hint of toasted but blend well with a light hopping. The result is a well balanced beer.

→ Nigra



Nigra is a classic Imperial Stout with an alcoholic content between 9 and 10%. Its special taste comes from the aromas of coffee, chocolate, licorice and tobacco, as a result of the malts toasting. Our Nigra pairs well with red meat, mature cheese, dry pastries or dark chocolate.

Thanks



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