



COLLESI

PASSIONE PER LA BIRRA ARTIGIANALE

CHIARA CRAFT BEER

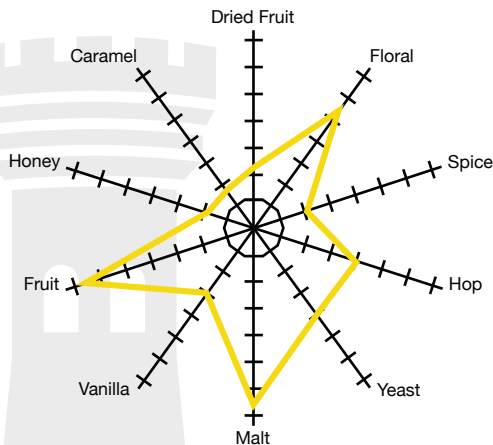
Fresh and harmonious

A well-balanced light beer obtained from Pilsen Malt. Unpasteurized and naturally bottle conditioned, Collesi Chiara Craft Beer instantly captivates with its bright and shiny golden color. Its rich foam with a scent of malt has herbal hints that unite with tropical and citrus undertones. The harmonious and fruity taste of Collesi Chiara Craft Beer gives the palate an immediate sensation of freshness that closes with cider notes.

Food Pairings

The Collesi Chiara Craft Beer is very pleasant as an aperitif, and paired with light appetizers. It's optimal with vegetables, particularly artichokes and salads, and with soups and cheeses, such as buffalo mozzarella and caciotta. With its balanced body, Collesi Chiara Craft Beer goes together well with shellfish, and with fish and white meats freshly seasoned with ginger and cardamom. Perfect also for contrasting the spicy notes in peppery dishes.

Sensory Profile



Style: **BELGIAN BLONDE ALE**

Fermentation: **TOP-FERMENTING, BOTTLE CONDITIONED**

IBU: **12**

EBC: **11**

Plato Scale: **14.5**

Alcohol by volume: **6%**

Shelf Life: **30 MONTHS FROM BOTTLED ON DATE**

Serving temperature: **4/5°**

Available sizes: **500 ML - 750 ML**

Suggested serving glass: **STEM GLASS**

Ingredients: Water from Monte Nerone, **Barley Malt**, Sugar, Hops and Yeast.

Storage Method:

