



COLLESI

PASSIONE PER LA BIRRA ARTIGIANALE

IPA CRAFT BEER

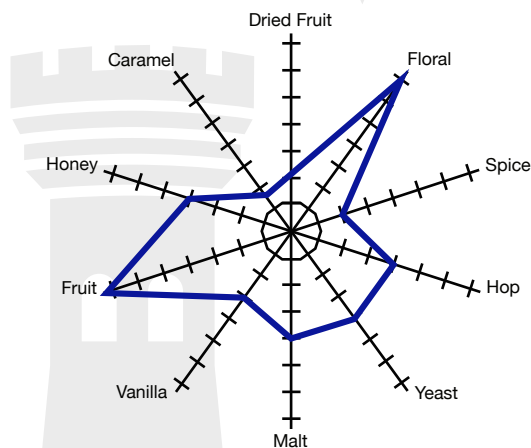
Full-bodied and enveloping

The warm honey tones of this Collesi IPA Craft Beer are remarkably cordial and enveloping. Unpasteurized and naturally bottle conditioned, its compact foam makes it quite distinctive. With its full body, Collesi IPA Craft Beer gives the palate a taste that's intense and persistent, well balanced and never pungent. Pleasant on the nose, it combines grapefruit and tropical fruit notes.

Food pairings

With its balance and intensity, this Collesi IPA Craft Beer creates a perfect harmony with first-course vegetable dishes and with meat and vegetable carpaccios. It makes a delicious pairing with bucatini all'amatriciana. It also goes well with asparagus and artichokes, fish dishes and especially, shellfish and white fish stews topped with flavorful sauces. Collesi IPA Craft Beer also enhances the strong flavor of very aged cheeses.

Sensory Profile



Style: **INDIA PALE ALE**

Fermentation: **TOP-FERMENTING, BOTTLE CONDITIONED SUBJECT TO "DRY HOPPING" PROCESS**

IBU: **33**

EBC: **16**

Plato Scale: **19.5**

Alcohol by volume: **8,5%**

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

Serving temperature: **7/8°**

Available sizes: **750 ML - 330 ML**

Suggested serving glass: **STEM GLASS**

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

Storage Method: 

