

NERA CRAFT BEER

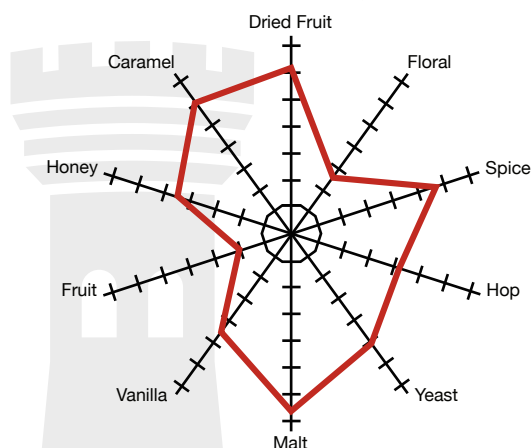
Creamy and decisive

Unpasteurized and naturally bottle conditioned, Collesi Nera Craft Beer is striking with a dark ebony color. Rounded and full-bodied on the nose, it evokes the aroma of the roasting of caffè d'orzo,—a delicious Italian barley alternative to coffee— with hints of licorice, rhubarb and cocoa. Creamy and enveloping on the palate, Collesi Nera Craft Beer has a distinctive, rich and full-bodied flavor. It is also recognizable by its soft and velvety cappuccino-colored foam.

Food Pairings

With its full flavor and aromatic qualities, the Collesi Nera Craft Beer perfectly pairs with grilled red meat. Its bitter rhubarb notes complement the salty meatiness of mollusks. Inspired by the seafaring traditions that have always paired dark beers with shellfish, it's particularly wonderful combined with oysters. A substantial beer, it's also enjoyable at the end of a meal. Collesi Nera Craft Beer is even perfect with dark chocolate, thanks to its strength and intensity.

Sensory Profile



Style: **BELGIAN STOUT**

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

IBU: **17**

EBC: **120**

Plato Scale: **19**

Alcohol by volume: **8%**

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

Serving temperature: **9/10°**

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

Suggested serving glass: **STEM GLASS**

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

Storage Method: 

