

ROSSA CRAFT BEER

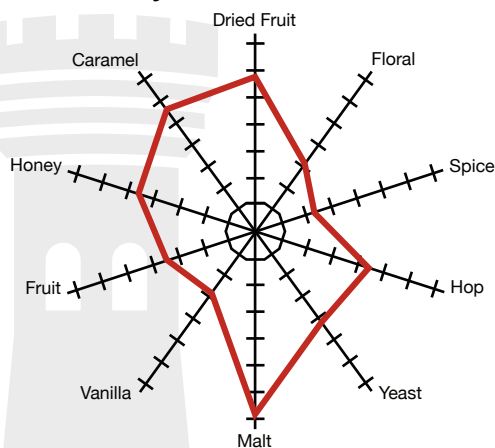
Profound and distinctive

With its lightly copper-tinted foam and amber red color, the character of this Collesi Rossa Craft Beer is unmistakable. Obtained from select malts and hops, unpasteurized and naturally bottle conditioned, Collesi Rossa Craft Beer distinguishes itself with the intense aromas of caramel, dark spices, malt and toasted hazel nuts. Its prolonged aromatic persistence combines a sweet taste enriched with mineral notes.

Food pairings

With its caramel aroma, the Collesi Rossa Craft Beer goes well with the hints of vinegar used in marinated vegetables and with sweet and sour dishes such as caponata, a Sicilian eggplant specialty. As for cheeses, it's an ideal pairing with Grana Padano and Parmigiano Reggiano and various edible rind cheeses. The spiced and caramel notes in Collesi Rossa Craft Beer create a delicious match with sautéed mussels. It's also an excellent end to a meal to enhance desserts, and in particular, dry pastries and chocolate cookies.

Sensory Profile



Style: **BELGIAN STYLE DUBBEL**

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

IBU: **14**

EBC: **70**

Plato Scale: **19**

Alcohol by volume: **8%**

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

Serving temperature: **7/8°**

Available sizes: **750 ML - 500 ML - 330 ML**

Suggested serving glass: **STEM GLASS**

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

Storage Method: 

