



COLLESI

PASSIONE PER LA BIRRA ARTIGIANALE

MAGIA BLOND ALE

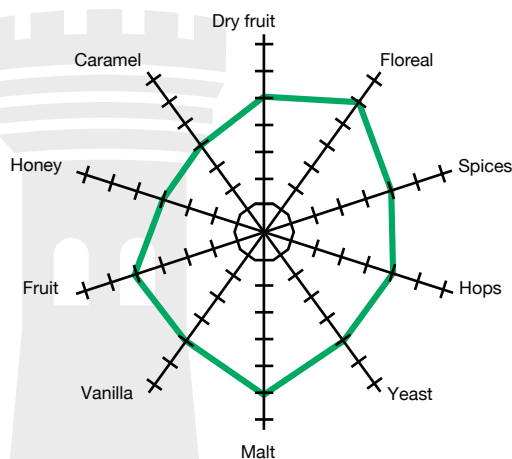
Mellow and enticing

Perfect to brighten up your Christmas festivities, the double-malt, top-fermented and re-fermented in the bottle Magia blond ale, in its elegant metal green bottle, is initially distinguished by its white, compact and persistent foam; it has a delicate carbonation, a blond colour and fine effervescence. A beer that releases soft aromas of white flowers, a distinct aroma and light spiciness with a delicate flavour and a lingering aftertaste, persistent and very pleasant on the palate. Very smooth-bodied, soft and enveloping.

Food Pairings

Great to enjoy on its own or on any occasion;
also ideal for both fish and meat dishes.
Perfect for Christmas desserts and sweetmeats.

Sensory profile



Style: **SPECIAL ALE**

Fermentation: **TOP, REFERMENTED IN BOTTLE**

Original wort: **17.5**

Alcohol content: **7%**

Shelf Life: **24 MONTHS FROM BOTTLING**

Serving temperature: **6°**

Sizes: **750 ml**

Recommended glass: **STEM GLASS**

Ingredients: Mount Nerone water, **Barley** Malt, Sugar,

Oat Flakes, Corn, Hops, Yeast, Orange Peel, Spices.

The product contains gluten.

Storage method

