

ACQUAVITE DI BIRRA

FRIULIAN CRAFT BEER DISTILLATE

BT

A precious Friulian craft beer Distillate, aged in oak barriques, to give precious and unique notes; Distilled with artisanal steam stills. Nr. 3 selection of craft beers - amber, smoked and blonde - expertly blended to obtain a cuvée, that best reflects the terroir of Friuli and the uncontaminated places of Carnia, the Italian Alps.

ALCOHOL CONTENT:

40% vol.

ALAMBIC:

Discontinuous

DISTILLATION:

Artisanal, in steam bain-marie pot stills

COLOUR:

Amber

BODY:

Soft

TASTING NOTE:

An intense and refined aroma of malt, barley, and hop, accompanied by classic floral, sweet and fruity notes. A balanced taste followed by a pleasant bitter persistence.

SERVING SUGGESTIONS:

To be tasted in the classic large tulip-shaped glass, at a temperature of 12°/14°.



0,5L

BEPI TOSOLINI

MASTRO DISTILLATORE IN UDINE