MONTALBERA°

Laccento® Birra Artigianale Chiara

Italian Grape Ale

Area of production:

Piedmont.

Brewing:

10 days of fermentation in stainless steel tanks, and then 30 days of maturation. Bottled with no pasteurization and no microfiltration. Refinement in bottle for 15 days.

Colour:

Golden hue tending to amber with honey nuances.

Nose:

Intense and generous, with alcoholic perceptions, candied fruit and white and pink flowers.

Sapore:

Rich creamy head. In the mouth is sweet, but not cloying, with a rare power and balance, and a slightly bitter aftertaste.

Bottle:

Ale.

Closure:

Crown cap size 26.

Sizes available:

Bottle 0,50 L.

Abv:

9,50%.

