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%.

