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%.