

- **ALMA**

STYLE	West Coast IPA
ALCOHOL	6,3 vol %
FERMENTATION	High
BITTERNESS (IBU)	45

It is presented in the glass with an intense golden color and an ivory and creamy foam. The nose has fruity and citrus aromas reminiscent of yellow-fleshed fruit and exotic fruit, thanks to the selection of Perle, Amarillo, Simcoe Cryo, Mosaic Cryo and Ekuanot hops. These American hops also characterize the taste, rich in exotic hints but which leave room for a delicate malty note thanks to the selection of malts. Enveloping finish with a balanced closure between the sweetness of the malt and the bitterness of the hop.

Perfect with classic hamburgers, cold cuts and spicy cured meats with focaccia fresh, medium-aged and blue cheeses, soft, floral rind, washed rind, hard, very seasoned and spicy.

Proud and independent, she is the combative of the group. She has amber skin and tells stories that make you think and smile while having a slightly bitter finish. Sitting with her next to the barbecue, after an appetizer of cold cuts and cheeses, will leave you with the memory of a memorable evening.

- **BALI**

STYLE	Session IPA
ALCOHOL	4,1 vol %
FERMENTATION	High
BITTERNESS (IBU)	22

A beautiful golden yellow and a white and persistent foam. The nose has notes of ripe yellow fruit, passion fruit, mango, mandarin, pineapple. In the mouth it is light, soft and fruity thanks to the mix of Perle, Nelson Sauvín, Simcoe Cryo, Citra Cryo, Ekuanot hops.

Its moderate bitterness and tropical scent make it perfect for an aperitif or in combination with grilled meat or fish.

The surfer of the group, always in search of the perfect wave. Beach lover and passionate about wave foam, sunny but with a strong character. Conversation with her is light, cheerful and refreshing. Perfect companion for a barbecue on the beach of meat or fish.