

LA BIRRITULLERA

IL BORRO
TOSCANA

Beer produced with organic malted barley and organic spelt from IL BORRO

*Local Ale with a golden color,
made with malted barley,
organic spelt, fine hops. You will
have the chance to taste a
Tuscany Live Beer:
unpasteurized, unfiltered. It is
tradition with innovation.*

La Birritullera is a beer made with organic malted barley and organic spelt of Il Borro estate and produced by a craft brewery located in Valdarno.

The name Birritullera comes from the folk group *La Birritullera* founded in 1968 by Don Pasquale Mencattini: priest of Il Borro but also poet, painter and inventor.

On the label the Duke of Hamilton, an engraving published by Bequet in 1868, Paris. The elephant represents the power and the dominant aspect. In Africa and Asia, the pachiderma represents many qualities such as strength, regal power, dignity, patience, wisdom, longevity and happiness. As well as being a good luck symbol.

How to serve:

Like every craft beer we suggest pouring the product directly in the glass with the following care:

- do not tilt the glass to create the foam.
- place glass in the direction of the beer flow
- serve at a temperature between 5 and 9 ° C

Description:

Beer type "Ale" light. Light and golden beer, made with both organic spelt and barley cultivated in the estate of Il Borro with the addition of malted barley and fine hops. Unpasteurized, unfiltered beer, without additives and preservatives

Food Matching Suggestions:

Tuscan appetizers with cold cuts and cheese, spelt salad, panzanella and fried vegetables. Delicate fish pasta or main courses. Grilled pork meat. Particularly indicated with white pizzas, focaccias or the Tuscan schiacciata.



Cereals:
**Malted barley and
organic spelt**

Strength:
5%

Type:
Top Fermenting

Color:
SRM 3.3

Bitter Unity:
IBU 19

Category:
**Birra Territoriale
Ale Speziata**

