



DANNATA - AMBER ALE



Classification:

craft amber ale made with the top fermentation method, unpasteurised and unfiltered, with secondary fermentation in the bottle.

Ingredients:

water, malt, sugar, hops, yeast.

Style: Strong Ale

Bitterness: 19 IBU

TASTING NOTES

Colour:

copper coloured with amber highlights.

Aroma:

warm, autumnal aromas of dried fruit and spice.

Aromatic intensity:

an important hopping makes this beer pleasantly bitter, marked by a supple roundness and lingering elegance.

Length and balance of taste:

very intense with an excellent balance between taste and length.

Taste and body:

intense, assertive and close-knit.

Head:

dense, hazel-coloured froth, lingering and creamy.

Pairings:

Barbecue, Montréal smoked meat, pastrami, aged cheese, baked pasta.

Serving temperature: 8°/10°C

Alcohol content: 7.5% vol

Size: 75 cl – 50 cl – 33 cl