1870

COLLESI

PASSIONE PER LA BIRRA ARTIGIANALE

BIONDA CRAFT BEER

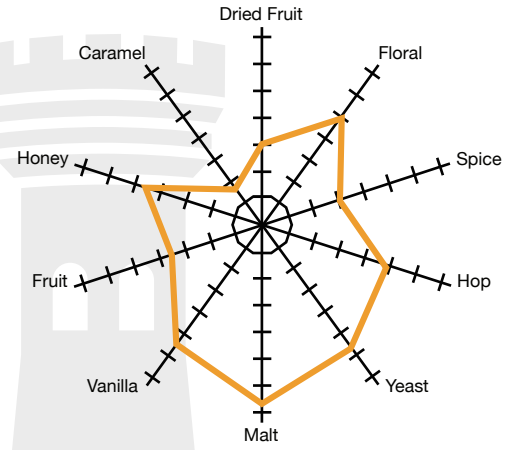
Elegant and surprising

The foam of this elegant Collesi Bionda Craft Beer is rich, creamy, and at the same time, very fine-grained and with a pleasantly light consistency. Its body is full and well-rounded. Obtained from Pilsen-Munich malt, unpasteurized and naturally bottle conditioned, Collesi Bionda Craft Beer releases the aromas of yeast, vanilla, freshly baked bread and honey. And it reveals fruity notes and strong hints of hop blossom and malt on the palate.

Food Pairings

This Collesi Bionda Craft Beer, with its rich and refined profile, is ideal for enhancing first-course pasta dishes, even when rich and elaborate, and is perfect for pairing with a risotto such as the classic Risotto Milanese with saffron. It goes very well with appetizers and second-course fish and seafood dishes such as scallops. Collesi Bionda Craft Beer elevates the intense flavor of aged cheeses, such as hard or semi-hard pecorino, without weighing it down.

Sensory Profile



Style: **BELGIAN BLONDE ALE**
Fermentation: **TOP-FERMENTING, BOTTLE CONDITIONED**
IBU: **18**
EBC: **11**
Plato Scale: **14.5**
Alcohol by volume: **6%**
Shelf Life: **30 MONTHS FROM BOTTLED ON DATE**
Serving temperature: **4/5°**
Available sizes: **330 ML – 500 ML – 750 ML**
Suggested serving glass: **STEM GLASS**
Storage Method:



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