



DULAC

birrifico artigianale

Style: Blanche
Alc. 4,0% by Volume
IBU: 20

Spicy and refreshing

Appearance: Pale straw in colour, grainy persistent head, given by the use of wheat, a high protein level cereal. High carbonation based on style makes it fizzy and extremely fresh

On the nose: intense spicy notes; flavours of fresh lemon and citrus peel prevail

Mouthfeel: Initial acidic citrus qualities on the palate, coriander and bitter orange peel flavour, ingredients used in the final steps of the brewing process to ensure the maximum aroma intensity. Fizzy and citrousy character countebalanced by dry and sparkling notes given by the wheat; the fresh and elegant spicy hints mingle with the peppery notes given by the yeast family used during fermentation process. The finish is sweet and pungent, still clean and refreshing. Lively, refreshing beer, whose low APV makes it easy sipping and fresh

Beer style: Belgian-style beer, delicate and elegant. Traditionally spiced with coriander, bitter orange or lemon peel. Modern versions experiment new types of spices (ginger, elderflower, chinotto or bergamot peel)

Suggested food pairings: refreshing beer to drink alone or pairing with vegetables, fresh cheese (mozzarella, robiola, caprino, fiordilatte, ricotta), white meat or fish tartare and seafood crudité