



COLLESI

PASSIONE PER LA BIRRA ARTIGIANALE

# TRIPLO MALTO CRAFT BEER

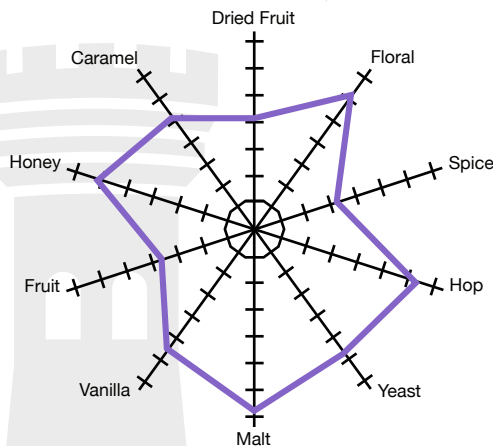
## Strong and smooth

The dense, firm and fine-grained foam of the Collesi Triplo Malto Craft Beer is the result of the natural bottle conditioning process. Unpasteurized and obtained from an accurate selection of malts, it's a light beer of fragrant aromas with notes of just-picked yellow fruits, fresh yeast and malt, vanilla, honey and bread crust. Balanced and intense on the palate, Collesi Triplo Malto Craft Beer is doughy and malty at the start, but ends with soft, fruity and prolonged hints of peach and apricot.

## Food pairings

Thanks to its body, it's an ideal beer for every meal. The Collesi Triplo Malto Craft Beer is best with structured and complex first-course dishes, such as risotto, lasagne and pasta timbales with game-meat ragù, but also ravioli, tortellini and meat-stuffed cannelloni. The distinctive personality of Collesi Triplo Malto Craft Beer complements strong-flavored second courses like roasts and stews. It's exceptional with all kinds of blue cheeses, from Gorgonzola to fourme d'ambert and valdèon.

## Sensory Profile



Style: **BELGIAN STYLE TRIPEL BLONDE**

Fermentation: **TOP-FERMENTING, BOTTLE CONDITIONED**

IBU: **16**

EBC: **18**

Plato Scale: **20**

Alcohol by volume: **9%**

Shelf Life: **30 MONTHS FROM BOTTLED ON DATE**

Serving temperature: **5/6°**

Available sizes: **500 ML - 750 ML**

Suggested serving glass: **STEM GLASS**

Ingredients: Water from Monte Nerone, **Barley** Malt, Sugar, Hops and Yeast.

Storage Method: 

