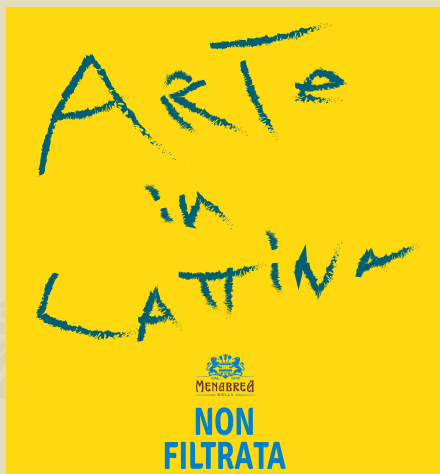


TECHNICAL SCHEDULE



NAME

MENABREA - ARTE IN LATTINA - NON FILTRATA

DESCRIPTION

Colour: golden yellow.

Body: structured.

Bitterness: Moderate, with slightly elevated hoppiness.

Taste balance: high with floral aromas.

Bottom-fermented, unfiltered blonde beer.

Unfiltered blonde beer with a gentle cloudy appearance due to the presence of suspended yeasts. Made in Italy with creativity and passion, it has a rewarding, full-bodied flavour with a soft aftertaste.

INGREDIENTS

Water, carefully selected malts and hops.

SUBSTANCES OR PRODUCTS WHICH CAN CAUSE ALLERGIC REACTIONS

Barley malt.

Recommended drinking temperature 6/8 °C 43-47 °F

PHYSICAL AND CHEMICAL CHARACTERISTICS


Degrees Plato (°P)	12.6±0.2
Alcohol (% vol.)	5.2±0.5
Energy value (Kcal/100 g)	46±3
Carbon Dioxide (g/l)	5.1±0.3

TRANSPORT AND STORAGE

Avoid exposure to heat, direct sunlight and temperatures below 5°C (41°F).

Best before: 12 months from production date

PACKAGE

Format	Pack	EAN code	Weight Kg	Epallet dimensions	Units per pallet	Weight total pallet kg
 can 11.2 FL.oz. /33 cl	case 24x11.2 FL.oz.	8009076000381 (can) 8009076000398 (case)	8.6	1200 x 800	108 (9x12)	953