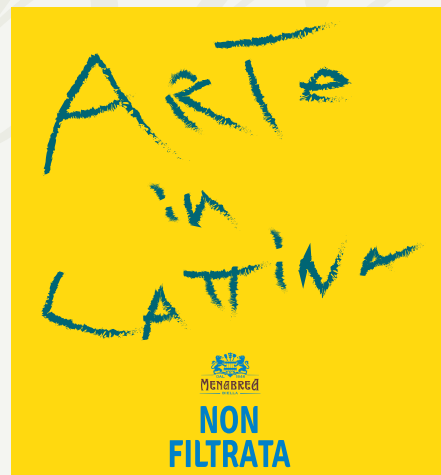


Arte in lattina Unfiltered

Low fermentation unfiltered blond beer.

Unfiltered blond beer with a typically cloudy appearance due to the presence of suspended yeast.
Surprises for its full-bodied flavor and smooth aftertaste.



Description

COLOR: **STRAW YELLOW**
BODY: **STRUCTURED**
BITTERNESS: **MODERATE,**
THE TASTE OF THE HOP
IS LITTLE ACCENTUATED
TASTE BALANCE: **HARMONIOUS**
AND FRESH

Consumption temperature

IT IS RECOMMENDED TO CONSUME
AT A TEMPERATURE AROUND **6/8°C**

CONTAINS

Water, malts, maize, hops


SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

Barley malt

CHEMICAL AND FISICAL CHARACTERISTICS

Extract (°P)	12,6±0,2
Alcohol (% Vol)	5,2±0,5
Energy value (Kcal/100 g)	46±3
Carbon dioxide bottle (g/l)	5,1±0,3

PACKAGING

FORMATS	PACKAGE	EAN CODE	WEIGHT (kg)	EPAL PALLET (mm)	PACK. PALLET	PALLET TOT WEIGHT: (kg)
Jar 33cl	 Box 24x33 cl	8009076000381 (jar) 8009076000398 (box)	8,6	1200x800	108 (9x12)	953

TRANSPORT AND STORAGE:

Avoid exposure to heat sources, do not expose directly to the sun and temperature below 5°C. Product to be consumed preferably within **12 MONTHS** from the date of production.