



# ALMOND'22

Via Dietro le mura 36/38, Spoltore  
Pescara, cap. 65010, Italy  
[www.birraalmond.com](http://www.birraalmond.com) -  
[www.birreartigianali.org](http://www.birreartigianali.org)

Almond'22 is a small micro brewery on the green hills of Pescara in Abruzzo. The building hosting Almond'22 is from the late 19th century. In 1922 old women worked here peeling almonds to produce the world wide famous 'confetti di Sulmona' [sugared almonds]. This gave them the idea of naming the microbrewery "Almond'22". The Abruzzese artisan brewers produce un-pasteurized and un-filtered beer that is all bottle refermented. This allows the beer to acquire the most fine and complex flavors and aromas and grants a very long life to the product. Furthermore bottle conditioned beer has an amazing and complex evolution as time passes. The spices and raw cane sugars come from carefully selected fair trade producers; the honeys come from the green mountains and hills of the Abruzzo region. Malts and hops are the best available. Pure spring water from the mountains near Farindola is used to brew and no chemicals or preservatives are added.

## MAXIMA Italian Strong Ale

Ale brewed with honey, characterized by its abundant creamy, velvety head and an intense golden color. The fresh, fruity and floral hops elegantly balance the sweet flavors of malt and honey. Pairs well with medium-aged cheeses, with lamb, grilled pork and antipasti with asparagus.

**Alcohol by volume:** 6.9%  
**Serving Temperature** 54 ° F  
**Fermentation:** Top-fermented

**Formats:**  
12 \* 12.7 fl. oz. bottles  
**UPC-code:** 0 62067 03258 5



## Hibernum Italian Interpretation of a Tripel

Hibernum is our interpretation of a Tripel. Beautiful yellow-golden appearance and a compact persistent white head. Citrusy, fresh and spicy in the nose.

The elegant palate and long dry finish make this beer very enjoyable. Pairs well with medium-aged cheeses, white meats, salami, panettone and dry pastries.

**Spices:** Lemon zest, sweet and bitter orange zest, pink pepper and coriander

**Alcohol by volume:** 9%  
**Serving temperature:** 53 ° -57 ° F  
**Fermentation:** Top-fermented  
**Foam:** Fine and Creamy  
**Color:** Gold  
**Appearance:** Slightly hazy  
**Body:** Medium  
**Bitterness:** low  
**Carbonation:** Medium  
**Ibu:** 20



**Formats:**  
12 \* 12.7 fl. oz. bottles  
**UPC-code:** 0 62067 03257 8

**B. United International, Inc.**

P. O. Box 661, Redding C.T. 06896 - phone 203.938.0713 - fax 203.938.1124 - [www.bunitedint.com](http://www.bunitedint.com)

# PINK IPA

## Italian IPA brewed with Pink Peppercorn

Apricot color with golden reflections. The nose has hints of passion fruit, pink grapefruit and peach. The herbal character on the palate and bitterness are well balanced with notes of sweet malt. A very refreshing beer that pairs well with charcuterie.

*Alc./Vol:* 6.2%

*Serving temperature:* 50 ° F  
*Fermentation:* top-fermented  
*Head:* compact and persistent

*Color:* light amber with orange highlights  
*Appearance:* clear  
*Body:* Medium  
*Bitterness:* high  
*Carbonation:* low  
*Aroma:* elegant  
*Finish:* long, persistent

*Formats:* 12 \* 12.7 fl. oz. bottles  
*UPC-code:* 0 62067 03148 9



# Torbata (= Peat)

## Barley Wine Style Ale brewed with Acacia Honey and Orange Peel

This ale was inspired by the passion for peaty single malt whisky and in fact the beer is brewed with the same peated malt usually used for whisky.

Torbata is an eccentric interpretation of the barley wine genre, it has been embraced by beer connoisseurs increasingly open and ready to explore new beers. Typical peat aromas are followed by nice fruity notes, from the chestnut honey, and finally the hops that bring together the caramel and toasted malt notes.

Enjoy with a good cigar or dark chocolate (minimum 75% cocoa).

*Alc./Vol:* 8.7%

*Serving temperature:* 50 ° - 53 ° F  
*Fermentation:* Top-fermented  
*Head:* fine and abundant  
*Color:* Dark Copper  
*Appearance:* cloudy  
*Body:* structured  
 Bitterness: Moderate  
 Carbonation: normal  
 Aroma: elegant, attractive  
*Finish:* long, persistent

*Formats:* 12 \* 12.7 oz.,  
*UPC-codes:* 0 62067 03146 5



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# NOA

## Italian Strong Ale

This ale is dark orange in color with bright red highlights. It has a delicate nose that will evolve significantly with aging. The mouth feel is warm and elegant with a long herbal finish.

**Alcohol by volume:** 10.0%

**Serving temperature:**

57 ° - 60 ° C

**Fermentation:** top -fermented

**Head:** compact and persistent

**Color:** dark amber with orange highlights

**Appearance:** clear

**Body:** structured

**Bitterness:** Average

**Carbonation:** normal

**Olfactory subtlety:** elegant

**Finish:** long, persistent

**Formats:** 12 \* 12.7 fl. oz. bottles

**UPC-code:** 0 62067 03147 2



# FARROTTA

## Ale brewed with organic Acacia Honey & Spelt

This beer features a nice golden color with orange highlights.

It contains a high percentage of organic spelt, giving it a silky texture and a distinctive flavor. Organic acacia honey from beekeepers in Abruzzo is added during the cooling process before the primary fermentation. The honey is not subjected to heat treatment to preserve its organoleptic characteristics.

A blend of European and American hops give this beer it's unique flavor which balances harmoniously the pleasant citrus and sweet yellow fruit (peach and mango) aromas which are so typical of Farrotta. Pairs well with sweet fresh cheeses, soups made with cereals, white meats and pasta (not with tomato).

**Alc./Vol:** 5.7%

**Serving temperature:** 46 ° - 50 ° F

**Fermentation:** top-fermented

**Head:** large and persistent

**Color:** Gold

**Appearance:** cloudy

**Body:** Medium

**Bitterness:** moderately bitter

**Carbonation:** normal

**Formats:** 12 \* 12.7 fl. oz. bottles

**UPC-code:** 0 62067 03149 6



**Brewery web site:**  
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