

## Brew Pub Troll

Via Valle Grande 15, 12019 Vernante, ITALY

### Brewery Description:

The brewpub Birrificio Troll lies in the heart of the serene mountains. The wooden stove burns during the cold winters and the fresh breeze from the sea cools the guests during the summer. It is in this atmosphere that the beer is brewed from tradition and in search of synergy with nature. Using only local ingredients and combining them with ancient recipes has led to new creations. Sun, snow, streams & forests, music, peace and joy are the emotions in our beers and our dishes. To health!!!



**Flavor:** The chestnut gives this beer a distinctly woody, nutty, and slightly sweet flavor.

**Finish:** Slight spicy note of alcohol in noticeable in the finish along with a light floral flavor.

### Suggested Food Pairings:

- Barbecue Cuisine
- Pungent Cheese (Gorgonzola, Limburger)
- Grilled Meat
- Wild boar
- Venison
- Chocolate

### Available Formats:

- 6 \* 25.4oz bottles
- kegs, please ask for availability



## Shangrila

Beer Collection

Unfiltered, Unpasteurized, Bottle Conditioned

Shangrila was the first creation from Birrificio Troll. It is of dark amber color and has a persistent head and with its 8.5 alc./vol. it warms the palate and the heart.

Shangrila is brewed using malt, English hops and a mixture of spices from the Himalayas: tandori (Blend of coriander, cumin, garlic powder, paprika, ginger, cardamom, saffron), curry, pepper, anise. Shangrila is a complex full bodied beer with exotic scents and an intense flavor.

Shangrila is a perfect companion for meats of every type, especially ones grilled over charcoal. It also pairs very well with fine cheeses.

### Product Details

<b>Style:</b>	Ale brewed with spices Tandori (Blend of coriander, cumin, garlic powder, paprika, ginger, cardamom, saffron), curry, pepper, anise
<b>Alc./Vol.:</b>	8.5 %

### Tasting Notes

<b>Appearance:</b>	Dark-brown hue with a thick head
<b>Aroma:</b>	Aroma is a light caramel roast and semi-sweet. Pleasant but not overwhelming.
<b>Flavor:</b>	Sweet tasting up front, but the spices from the malt definitely kick in towards the finish.
<b>Finish:</b>	Sweet finish.

### Suggested Food Pairings:

- Wild boar
- Turkey with cranberry sauce
- Grilled chicken
- Venison

### Available Formats:

- 6 \* 25.4 oz bottles
- kegs, please ask for availability

### Product Details

<b>Style:</b>	Chestnut ale
<b>Alc./Vol.:</b>	9.0 %

### Tasting Notes

<b>Appearance:</b>	Tawny color with a tan colored head.
<b>Aroma:</b>	Intense aroma of chestnuts. The aroma is sweet and fruity up front, but quickly mixes in toasty malt notes and a substantial nuttiness that gives a distinct spiciness to it.

### Legend

Beer Collection	Cider & Perry
Keg Collection	Sake & Yuzu Wine
Real Ale Collection	Mead
Vintage Collection	Spirits

## Brew Pub Troll [Continued]

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### Shangrila Fumé

■ Beer Collection

**Unfiltered, Unpasteurized, Bottle Conditioned**

Shangrila Fumé is brewed with peated and smoked malts.

#### Product Details

<b>Style:</b>	Ale brewed with peated and smoked malts, no spices
<b>Alc./Vol.:</b>	8.5 %

#### Tasting Notes

<b>Appearance:</b>	Amber orange color with an off-white head.
<b>Aroma:</b>	The aroma is subtle, slightly sour, and hints of the smoked peat that awaits.
<b>Flavor:</b>	The flavor is of prunes, apricots, sweet and sour malt and subtle peat. There is a slight spice, but it is subtle enough to provide a balance to the malt.
<b>Finish:</b>	Slightly bitter finish.

#### Suggested Food Pairings:

- Wild Boar
- Grilled Chicken
- Turkey with Cranberry Sauce
- Venison

#### Available Formats:

- 6 \* 25.4 oz bottles



### Daü

■ Beer Collection

**Unfiltered, Unpasteurized, Bottle Conditioned**

The Daü is a mythologic animal that lived in the Alps; It is a kind of chamois, but with pair of legs that are shorter on one side of the body than on the other ; that's why the Dau is easy to catch by hunters. He used to live high up in the mountains

Dau is featured in many fairy tales in our region of Italy.

Dau pairs well with seafood dishes ( both fried and fresh ) , goat cheese and fresh summer salads.

#### Product Details

<b>Style:</b>	Saison brewed with spices (pepper, coriander, anise and ginger)
<b>Alc./Vol.:</b>	3.9 %

#### Tasting Notes

<b>Appearance:</b>	Orange-yellow , long lasting white head
<b>Aroma:</b>	Tropical fruitiness, hoppy bitterness, citrusy, notes of pine and resins
<b>Palate:</b>	Combination of fruity sweetness with lingering bitterness renders Dau very refreshing & thirst quenching.
<b>Finish:</b>	Long-lasting dryness

#### Suggested Food Pairings:

- Seafood (both fried and fresh)
- Goat cheese
- Fresh Summer salads



### Geisha

■ Beer Collection

■ Vintage Collection

**Unfiltered, Unpasteurized, Bottle Conditioned**

Geisha is brewed using a special wine yeast (a special saccaromices cereviasias normally used by wine producers)and is matured for over 12 months.

Barley: Pilsner Malt, Pale Malt, Caramalt, Crystal Malt

Hops: Premiant & East Kent Golding (Bittering)

Fuggle + East Kent Goldings (Aroma)

#### Product Details

<b>Style:</b>	Barley Wine Style Ale
<b>Alc./Vol.:</b>	12.0 %
<b>OG:</b>	28
<b>IBU:</b>	61
<b>Format:</b>	12 * 12.7 oz bottles

#### Tasting Notes

<b>Appearance:</b>	Hazy dark-amber beer with a good beige head.
<b>Aroma:</b>	Discreet chocolate aroma along with dark green leaves.
<b>Palate:</b>	Sweet and bitter chocolate flavor.
<b>Finish:</b>	Warming alcohol finish.

#### Suggested Food Pairings:

- All deserts
- Cigars

#### Legend

■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirits