

Birrificio Barley

via C.Colombo, Maracalagonis (CA), Sardinia

Brewery Description:

Barley opened its doors in 2006 in Maracalagonis (CA). It is a small craft brewery with the creative idea of producing beers that would be served on tables in parallel to wine.



Friska

■ Beer Collection

What's a "biere blanche"? It's a traditional Flemish specialty brewed using malt, unmalted wheat spiced with coriander and orange peels. "Friska" is an original interpretation of the style by young Sardinian brewer Nicola Perra who wished to personalize his beer (unmalted barley and malted wheat are used as well) giving it more body than usual.

Product Details

Style	White Ale brewed with Coriander and Orange Peel.
Alc./Vol.	5%
Malts	Pilsner, Unmalted Wheat
Hops	Czech Saaz, Styrian Golding
Spices	Orange Peel, Coriander

Tasting Notes

Appearance	Cloudy light yellow.
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Aroma	Fresh in the nose with spicy and citrus fruit notes, rich of sensual scent of tropical fruit.
Flavor	Full and important in the palate with appropriate acidulated and citric notes making it a highly refreshing and thirst-quenching beer.
Finish	Refreshing and thirst quenching.

Suggested Food Pairings:

- Gingered Risotto
- Boiled Fish with Mayonnaise
- Seafood Salad
- Battered Vegetables
- Fresh Soft Cheeses spiced with Fine Herbs

Available Formats:

- 6 * 25.4oz bottles
- 12 * 12.7oz bottles



Toccadibo

■ Beer Collection

Toccadibo awarded Best Italian Craftbrew in 2006

Product Details

Style	Strong Golden Ale
Alc./Vol.	8.4%
Malts	Pilsner, Caramel
Hops	Challenger, Hallertauer Mittelfrueh
Spices	Coriander, Candi Sugar

Tasting Notes

Appearance	Deep golden color with creamy and white foam.
Aroma	Clean and dry in the nose with strong but not overwhelming alcoholic notes soon followed by triumphant and rich fruity notes of peach and apricot, well balanced by aromatic hop notes with a hint of chive.
Flavor	Warming mouthfeel in the palate face well a nice dryness giving us a spicy, clean and sharp aftertaste. That's why, despite the alcohol strength, we are wishing soon a further glass. A very pleasant taste of amaretto will not escape to an experienced beer-taster.
Finish	Nice dryness provides a spicy, clean, and sharp aftertaste.

Suggested Food Pairings:

- White Meat (veal, chicken, turkey, or rabbit)
- Fruit Tart
- Armaretti

Available Formats:

- 6 * 25.4oz bottles
- 12 * 12.7oz bottles

Legend

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

Birrificio Barley [Continued]

via C.Colombo, Maracalagonis (CA), Sardinia



BB10 (BB Dexi)

■ Beer Collection
■ Vintage Collection

Our new skillful craft brewers, without an old tradition to follow, are totally free to brew experimental beers using unusual ingredients often strictly linked to their area. This is the case of young Sardinian engineer Nicola Perra who for this extraordinary BB10 uses even sapa (boiled worth) of a renowned local wine called Cannonau.

Wine Grape: Cannonau di Sardegna

The origins of the Cannonau grape are unknown. The general belief is that it appeared on the Italian island of Sardinia in the 14th century, brought from Spain, during a period of Spanish domination of the island, and that it is either the canonazo grape of Seville or the granaxa grape of Aragon. There is also a belief (also unsubstantiated) that the cannonau grape is actually grenache! However it got there, cannonau vines acclimated quickly to Sardinia, spreading throughout the island and now making up over 20 per cent of the island's grape vine plantings. Despite the vast plantings of cannonau, the wine is produced in relatively limited quantity. This is so because of what is known as short-pruning, a system of training the vines that drastically curtails fruit production. Cannonau grows just about all over Sardinia, but it is considered best if grown on medium slopes of rich non-volcanic soil with minimum moisture and alkalinity. - Courtesy of Wikipedia

Product Details

Style	Specialty (Ale brewed with Canonau Grapes)
Alc./Vol.	10%
Malts	Pale, Caramel, Pilsner
Hops	Kent Golding, Cascade
Spices	Sapa of Cannonau (Boiled wort of Cannonau red wine grapes), Light Candi Sugar, Orange Peel

Tasting Notes

Appearance	Dark brown with crimson red highlights.
Aroma	Warm and sumptuous scent of caramel, cocoa, dried plum, morello cherry and "strawberry" grapes.
Flavor	Complex flavors such as caramel, chocolate, liquorice, and plums with notes of sweet dried fruits such as figs and sultana.
Finish	Finishes dry with a tad of bitterness.

Suggested Food Pairings:

- Piedmontese Boiled Meats
- Sardinian Sheep's Cheese
- Chocolate or Ricotta Dessert

Available Formats:

- 6 * 25.4oz bottles
- 12 * 12.7oz bottles



Sella Del Diavolo

■ Beer Collection
■ Vintage Collection

Product Details

Style	Italian Style Strong Brown Ale
Alc./Vol.	6.5%
Malts	Vienna, Caramel, Pilsner
Hops	Hallertauer

Tasting Notes

Appearance	Amber color with orange reflections plus cream colored and persistent foam.
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Aroma	A nice "cohabitation" between strong caramel and fruity (plums and morello cherry) notes and peppery and herbal notes coming from a long-sighted use of aromatic hops.
Flavor	Warm and vinous in the palate with an appropriate dryness giving it a good balance between sweet fruity, roasted, slightly smoked notes.
Finish	A long, dry, very bitter aftertaste.

Suggested Food Pairings:

- Roasted Lamb
- Piglet (slowly cooked in the skewer)
- Medium-Matured Cheese (not too salty)
- Bitter Chocolate
- Almond Cakes
- Dried Fruits

Available Formats:

- 6 * 25.4oz bottles
- 12 * 12.7oz bottles

Legend

■ Beer Collection	■ Cider & Perry
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